

## APPLE DUMPLINGS

**YOU'LL NEED:** Auntie Anne's® Baking Kit (1 dough mix, yeast, cinnamon sugar) • 6 Medium sized baking apples (peeled and cored) • 2 Sticks butter (softened) • 1 Cup warm milk • Spiced syrup (recipe below)

### APPLE DUMPLINGS BAKING INSTRUCTIONS

1. Preheat oven to 350°F.
2. In a small bowl combine warm milk and contents of yeast packet. Allow this to sit for about 5 minutes.
3. In a large mixing bowl add dough mix and both sticks of softened butter. Cut butter into dry mix until small crumbles form.
4. Add milk/yeast mixture to dry ingredients and stir until a dough ball begins to form. Place dough onto a lightly floured surface and knead for 3-5 minutes until dough becomes soft and smooth. Cover dough with plastic wrap and let it rest for 15 minutes in a warm spot.
5. Divide dough into 6 equal portions and roll each portion into a small circle big enough to wrap around your apple (dough should be about ¼" thick).
6. Place a peeled/cored apple into the center of each dough circle and sprinkle cinnamon sugar into the center of each apple. Wrap the dough around the apple sealing it completely inside the dough.
7. Place the dough wrapped apples into a 13"x 9" baking pan that has been sprayed with nonstick spray and pour the warm spiced syrup over the dumplings.
8. Bake for 45 minutes or until tops are lightly golden brown (baking times may vary).

### SPICED SYRUP (OPTIONAL)

1. In a small saucepan combine the following ingredients:
  - 1 cup sugar
  - 1/8 teaspoon cinnamon
  - 1/8 teaspoon nutmeg
  - 1 cup water
2. Over medium high heat on the stove bring all ingredients to a simmer. Simmer for 5 minutes as syrup thickens. Remove from stove and add 3 tablespoons of butter; stir until butter melts.

**Serving suggestion:** Apple Dumplings are delicious served warm. For an extra special treat top with ice cream or whipped cream!



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