# Old-Fashioned Apple Dumplings

#### Ingredients

**4 large apples** (Granny Smith or Honeycrisp)

1 package of pre-made pie crust or homemade pie crust dough

1/2 cup granulated sugar

1 tsp ground cinnamon

1/4 tsp ground nutmeg

1/4 tsp salt

2 tbsp unsalted butter, cut into small cubes

### For the syrup

1 cup water 1 cup granulated sugar 1/2 tsp vanilla extract 1/4 tsp ground cinnamon 2 tbsp unsalted butter



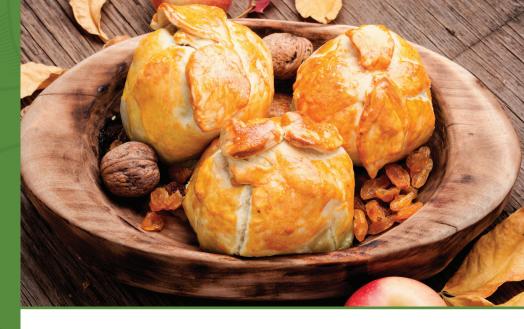
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### Method

- 1. Preheat oven to 375°F (190°C) and grease a 9x13-inch baking dish.
- 2. Peel and core the apples. Leave them whole or cut in half if large.
- 3. In a small bowl, mix 1/2 cup sugar, 1 tsp cinnamon, 1/4 tsp nutmeg, and 1/4 tsp salt.
- 4. Roll out the pie crust dough and cut into 4 squares (or more for smaller apples). Place an apple in the center of each square.
- 5. Fill the core of each apple with the sugar and spice mixture, then add a few cubes of butter on top.
- 6. Gather the corners of the dough square around the apple and pinch the edges together to seal it.
- 7. Place the filled dumplings into the greased baking dish, seam side down.
- 8. In a saucepan, combine 1 cup water, 1 cup sugar, 1/2 tsp vanilla extract, 1/4 tsp cinnamon, and 2 tbsp butter for the syrup. Heat over medium heat until sugar dissolves and butter melts. Remove from heat.
- 9. Pour the syrup over the dumplings into the baking dish.
- 10. Bake the apple dumplings for about 35-40 minutes until the crust turns golden brown and the apples are tender.
- 11. Remove from the oven and let them cool slightly.
- 12. Serve warm on individual plates, optionally spooning some syrup over each dumpling.

Also consider topping each dumpling with a scoop of vanilla ice cream or whipped cream.

Item #	Description	Pack Size
180095	Gala	125 or 138 CT
180091	Golden Delicious	125 or 138 CT
180179	Granny Smith	125 or 138 C
180116	Honeycrisp	113 or 125 CT
180088	Red Delicious	125 or 138 CT