

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