

## **Outlaw Apple Dumplings: Cinnamon-Clove Swagger Edition**

### **Ingredients:**

- 2 cans (8 oz each) refrigerated crescent rolls
- 1 can (20 oz) apple pie filling (Chopped up into smaller pieces, pretend you are disposing of a body in tiny Tupperware containers and go nuts dicing it up!)
- 1 cup (2 sticks) unsalted butter, at room temperature (nobody said this was a heart-healthy recipe!)
- 1 cup packed brown sugar (light or dark, go based on what you like best)
- 1 can (12 oz) lemon-lime soda (7-up or Sprite or Whatever you got, I have no sponsors, I won't tell you what to use!)
- 1 tsp ground cinnamon (unless you're a psychopath who grinds their own cinnamon, just use the pre-ground stuff)
- 1/4 tsp ground cloves (optional)

### **Instructions:**

1. Preheat the oven to 350°F (That's some other number in Celsius. I didn't pay enough attention in school, so I don't know what...). Grease a 9x13-inch baking dish. Suggest putting foil in it also to help with cleanup.
2. Unroll the *hopefully* name brand crescent roll dough and separate it into triangles. Spoon a small amount of the apple pie filling onto each triangle. Wrap them up snugly. I did about half a spoonful on each. What size spoon you ask? The size I grabbed from my silverware drawer. It's not rocket science...
3. Line up the wrapped soon-to-be-dumplings in the prepared baking pan. Should be able to fit them all in 2 nice neat rows, if you used the right size pan.
4. In a saucepan (or microwave if you are lazy like me), melt the butter over medium heat. Stir in the brown sugar, cinnamon, and cloves. Whisk until smooth and combined. Pour this mixture evenly over the dumplings. I used a power mixer, again, lazy.
5. Pour 2/3 of the can of lemon-lime soda around the edges of the pan. Do not pour them directly on top of the dumplings. This step is going to feel a bit weird.... 2/3 of a standard 12oz can is 8oz by the way, I paid attention to that part of school I guess.
6. Bake for 35–40 minutes, or until the dumplings are golden brown and bubbling. Keep an eye on them starting at 30 minutes, unless you want to ruin all the work we just did.
7. Serve warm, drizzled with the sauce or gooey drippings from the pan. Add whipped cream or ice cream if desired. Makes a fantastic apple cobbler'ish type dessert thing if you heat it up and toss a scoop of vanilla ice cream on top.

**Tagline:** Sweet, gooey, and unapologetically bold – these dumplings bring the spice to your table!