

## Mountain Dew Dumplings

*Serving size:* 8

*Prep Time:* 10 min

*Total Time:* 50 min

### Ingredients

- ½ C Butter
- 2 Granny Smith Apples, peeled and cored
- 2 8oz Cans of Crescent Rolls
- 1 ½ C Sugar
- 1 tsp Vanilla
- ¼ tsp Cinnamon
- 12 oz Mountain Dew
- Ice Cream, as desired

### Instructions

1. Cut apples into 8 slices each.
2. Roll out crescent dough.
3. Place one slice of apple on each piece of dough.
4. Combine butter, sugar, and Mountain Dew in a saucepan on medium to low heat.
5. Stir frequently until butter is melted and ingredients are combined.
6. Take off heat and add vanilla.
7. Brush mixture over apple and crescent dough.
8. Roll each crescent and place in a non-stick 9 x 13 pan.
9. Pour remaining mixture over apple stuffed crescent rolls.
10. Top with cinnamon.
11. Bake at 350° for 40 mins.
12. Serve warm with a scoop of ice cream if desired.

**Go Rogue** by using a flavored Mountain Dew.

Want Chef Jeff to make this delicious appetizer or any other meal for you? Contact him at [www.TheRogueChefBranson.com](http://www.TheRogueChefBranson.com).

