



Apple Dumplings



Ingredients

Filling

Apples (14-15)
Butter (Melted 2 ½ sticks)
Sugar (1 cup)
Cinnamon (1 tbsp)
Nutmeg (1/4 tsp)

Dumpling dough

Egg wash (1 egg and some milk)
Flour (2 cups)

Salt (just a pinch)
Unsalted butter (1 ½ sticks)
Cold water (2 tbsp)

Cinnamon Sauce

Sugar (2 cups)
Water (2 cups)
Cinnamon (2 tbsp)
Nutmeg (1 tsp)
Vanilla (2 tsp)

How to Prepare

Preheat oven to 375 degrees. Take cut up apples, and place in a bowl. Take melted butter and pour over apples and mix. Take the sugar and add in cinnamon and nutmeg and mix together using a fork. Then, mix cinnamon sugar into the apples and stir until the apples are coated. On a cookie sheet, take a piece of parchment paper and cover it. Add apples on top of parchment paper and spread them out evenly. Place apples in the oven for 20 minutes. Next, make the dough for the dumplings. In a food processor, add in flour, salt, butter, and water and mix together. Place dough in the refrigerator to set for about 15-20 minutes. Sprinkle some flour on the countertop, take out dough, cover with some flour, and roll out the dough to approximately a ¼ of an inch. Then, using a cookie cutter, cut into circles. To make the cinnamon sauce; in a saucepan add in sugar, water, cinnamon, nutmeg and vanilla and place on stove to heat until thick. Take apples out of the oven to cool. On disk of dough, add egg wash, place 4-5 slices of apple in the middle and fold dough onto the top. Place dumplings in oven to brown. Place dumpling on a plate with vanilla ice cream, whipped cream, cinnamon sauce, and chopped walnuts. Enjoy!

Bon Appétit!