



This old-fashioned dessert is the perfect ending to any meal!

INGREDIENTS

- 1 double pie crust
- 6 large Granny Smith apples, peeled and cored
- ½ c. butter
- ¾ c. brown sugar
- 1 tsp. ground cinnamon
- ½ tsp. ground nutmeg
- 3 c. water
- 2 c. white sugar
- 1 tsp. vanilla extract

DIRECTIONS Preheat oven to 400 degrees. Butter a 9" x 13" pan. On a lightly floured surface, roll pastry into a large rectangle, about 24" x 16". Cut into 6 square pieces. Place an apple on each pastry square with the cored opening facing upward. Cut butter into 8 pieces. Place 1 piece of butter in the opening of each apple; reserve remaining butter for sauce. Divide brown sugar between apples, poking some inside each cored opening and the rest around the base of each apple. Sprinkle cinnamon and nutmeg over apples.

With slightly wet fingertips, bring one corner of pastry square up to the top of the apple, then bring the opposite corner to the top and press together. Bring up the two remaining corners and seal. Slightly pinch the dough at the sides to completely seal in the apple. Repeat with remaining apples. Place completed apple dumplings in prepared baking dish.

In a saucepan, combine water, white sugar, vanilla extract, and reserved butter. Place over medium heat and bring to a boil in a large saucepan. Boil for 5 minutes, or until sugar is dissolved. Carefully pour over dumplings.

Bake 50 to 60 minutes. Place each dumpling in a dessert bowl and spoon sauce over the top.





SUPPLIES: Cardstock: (kraft) Patterned paper: (Home Room from Recess collection) BasicGrey; (Winter Birds from Winter Garden collection) Creative Imaginations Dye ink: (Black Soot) Ranger Industries Paint: (black) Delta Accents: (chipboard +) BasicGrey; (chipboard A) The Paper Studio; (black brads) Making Memories; (black eyelet) Pebbles Inc. Rub-on: (teacher) Heidi Swapp Fibers: (black criss-cross grosgrain ribbon) Offray; (orange yarn) SEI Other: (ramekin, cellophane wrap) **Finished size: 4¼" x 5"**

A+ Teacher Tag Designer: Summer Ford

1 Cut apple, following pattern on p. 175. 2 Trim patterned paper apples and adhere to cardstock apple. Ink and stitch edges. 3 Paint chipboard A and +. Adhere. 4 Apply

rub-on. Attach brads and set eyelet. 5 Wrap ramekin with cellophane. Attach tag to cellophane with fibers.