



Recipe for: Apple Dumplings

From: Betty Lyons

ingredients (for 4)

2 apples, peeled; halved

1 pie crust, cut in fourths ⊕

$\frac{1}{3}$  cup sugar

$\frac{1}{3}$  cup brown sugar

$\frac{1}{2}$  cup water

1 t or so lemon juice

1-2 T butter

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$\frac{1}{4}$  t cinnamon

Makes: \_\_\_\_\_

Cook syrup ingredients until thin syrup. Fold each pie crust piece around an apple half (sprinkle first with cinnamon). Place dumplings in glass pan - pour syrup over dumplings.

Bake at  $425^{\circ}$  for 10 min, 30-40 min at  $350^{\circ}$  (until nicely browned)

Serve 1 dumpling per bowl, drizzling syrup over dumpling.