



Baked Apple Dumplings

Prep Time: 10 Minutes

Cook Time: 1 hour

Servings: 4 apples

Ingredients:

- One recipe pastry for single crust pie (or one dough ball from Davison Orchards)
- 4 medium-small baking apples
- ¼ cup brown sugar
- 1 tsp cinnamon

Instructions:

1. Preheat oven to 375°f
2. Peel and core apples, set aside.
3. Roll out pastry into a large rectangle, about 1/8th inch thick.
4. In a small bowl, mix together cinnamon and brown sugar.

5. Place apples evenly apart on the rolled out pastry. Sprinkle 1 tablespoon cinnamon/sugar mixture around, on, and into the apples.
6. Cut a circle in the pastry a couple inches wider than the apples
7. Working around the apple, fold the pastry up to the top and pinch down so the pastry stays in place. The apple should be totally covered in the pastry.
8. Carefully transfer pastry-covered apples to an 8x8 inch lightly greased baking pan.
9. Bake at 375 °f for about an hour until lightly golden and tender.
10. While still warm, drizzle with caramel or serve with a scoop of vanilla ice cream.