Apple Turnover Recipe

Ingredients

- 2 Granny Smith apples, peeled and cored
- 2 cans Pillsbury crescent rolls
- 1 cup butter
- 1 1/2 cups white sugar
- 1 tsp ground cinnamon
- 1 (12 oz) can Mountain Dew

Instructions

1. Preheat oven to 350 degrees.
2. Grease a 9x13 baking dish.
3. Cut each apple into 8 slices.
4. Separate crescent rolls and roll each apple wedge in crescent roll dough starting with the smallest edge.
5. Pinch to seal and place in baking dish.
6. Melt butter in a small sauce pan. Stir in sugar and cinnamon.
7. Pour mixture over apple dumplings.
8. Pour Mountain Dew over the dumplings.
9. Bake 35-45 minutes in a preheated oven or until golden brown.
10. When they come out of the oven it will be a runny consistency on the bottom of the pan; let them sit for several hours to soak the liquid up into the dumplings before eating.

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2 cans of Pillsbury crescent rolls
1 cup butter
1 ½ cups white sugar
1 tsp. *ground cinnamon*
1 12oz. can of Mt. Dew

Preheat oven to 350 degrees.
Grease 9X13 baking dish.
Cut each apple into 8 slices.
separate crescent rolls, and roll each apple wedge in crescent roll dough starting with the smallest edge.
Pinch to seal and place in baking dish.
Melt butter in a small sauce pan. Stir in sugar and cinnamon.
Pour mixture over apple dumplings.
Pour Mt. Dew over the dumplings.
Bake 35-45 minutes in a preheated oven or until golden brown.
(When they come out of the oven it will be a runny consistency on the bottom of the pan, but I just usually let them sit for several hours to soak the liquid up into the dumplings before eating.) Enjoy!!!

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