

Baked Apple Dumplings

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Ingredients

4 apples, peeled, cored, and sliced.

1 tsp cinnamon

1/4 tsp nutmeg

2 tsp brown sugar

1/2 cup white sugar

1/2 cup butter, melted

1 tbsp water

2 teaspoons vanilla extract

1 (16 ounce) can refrigerated flaky biscuit dough

Instructions

Preheat oven to 350 degrees F (175 degrees C).

Chop sliced apples into bite-sized pieces and toss with cinnamon, nutmeg, and brown sugar.

In small bowl, combine sugar, melted butter, water, and vanilla.

Butter a 7x11 inch baking pan. Separate biscuit dough into 8 pieces. Flatten each piece of dough into a circle. Distribute apples amongst biscuits and seal them, placing dumplings seam-side down in pan. Pour sauce over the tops. Bake 35 to 40 minutes or until golden, turning dumplings over 20-30 minutes through.

Serve hot.

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