

Grandma Becky's Apple Dumplings

Filling Ingredients:

6 apples (peeled and cored)
1/2 cup granulated white sugar
1 1/2 tsp. cinnamon
1 1/2 tsp. nutmeg
2 Tbsp. butter (softened)
2 Tablespoons of "Cinnamon Red Hots" candy pieces

Syrup Ingredients:

1 cup granulated white sugar
2 cups water
3 Tbsp. butter (softened)
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1 Tablespoon "Cinnamon Red Hots" Candy Pieces

Pastry for 2 crust pie

Directions:

1. Roll pastry slightly less than 1/8" thick. Cut into 7" squares.
2. Bring syrup ingredients to boil. Boil 3 minutes.
3. Put apple on center of each pastry square. Fill with mixture of sugar, cinnamon, nutmeg, and 1 teaspoon of the cinnamon red hots candy. Dot each with teaspoon of butter.
4. Bring points of pastry up over apple and overlap.
5. Spray your 9 by 13" pan with Non Stick cooking spray and place dumplings a few inches apart in the pan. Pour 1 cup hot syrup mixture around the dumplings.
6. Bake at 425 degrees for 45 minutes. Just before serving pour rest of warm syrup over dumplings and serve with cream.