

Crescent Roll Apple Dumplings with Soda: Easy, Bubbly & Sweet Bake

Crescent Roll Apple Dumplings with Lemon-Lime Soda



OVEN
350°F

TIME
30-35 min

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INGREDIENTS

- 1 cup granulated sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 4 medium apples, peeled and cored (such as Granny Smith or Fuji)
- 1 package refrigerated crescent roll dough (8 rolls)
- 1/2 cup butter (melted)
- 1 1/2 cups lemon-lime soda (like Sprite or 7UP)

DIRECTIONS

- 1.** Preheat and : Prep: Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish to ensure the dumplings don't stick and release easily.
- 2.** Make the : Sweet Spice Mix: In a small mixing bowl, combine the 1 cup granulated sugar and 1 teaspoon ground cinnamon. Whisk them together until well blended. Set this aside to use as your sweet spice mix.
- 3.** Assemble the : Dumplings: Unroll the refrigerated crescent roll dough and separate it into 8 individual triangles. Take one peeled and cored apple and place it at the wide end of each crescent roll triangle. Sprinkle a dash of the prepared sugar-cinnamon mixture inside the hollowed-out apple, then drizzle with a little vanilla extract for extra flavor.
- 4.** Roll and : Seal: Starting from the wide end, carefully roll the crescent roll dough around each apple, snugly encasing it. Pinch the edges of the dough firmly to seal tightly, ensuring the apple is fully enclosed.
- 5.** Arrange and : Bake: Place the wrapped apples upright in the greased 9x13-inch baking dish. Arrange them in neat rows. Pour the 1/2 cup melted butter evenly over all the dumplings. Sprinkle the remaining sugar-cinnamon mixture generously over the tops of the dumplings.
- 6.** Add the : Soda: Carefully pour the 1 1/2 cups lemon-lime soda around the dumplings, in the bottom of the baking dish (do not pour directly on top of the dumplings, as this can wash off the topping). This will create a wonderfully bubbly crust as they bake and a sweet, caramelized sauce.

7. **Bake to : Perfection:** Bake in the preheated oven for 30-35 minutes, or until the dumplings are beautifully golden brown on top and the apples are tender when pierced with a knife. The sauce in the bottom of the pan should be bubbly and slightly caramelized.
8. **Serve and : Enjoy:** Let the dumplings cool slightly in the baking dish for about 5-10 minutes before serving. This allows the sauce to thicken slightly. For the ultimate treat, serve warm with a generous scoop of vanilla ice cream!

SWAPS & NOTES

Apples: Firm, crisp apples that hold their shape well when baked are best.

Granny Smith apples are a classic choice for their tartness, which balances the sweetness of the sugar and soda.

Fuji, Honeycrisp, or Gala are also great options.

Ensure they are peeled and cored thoroughly.

TIPS FOR SUCCESS

Apple Choice: Use firm, tart-sweet apples like Granny Smith to balance the sweetness of the dish.

Seal Dough Tightly: Ensure the crescent roll dough is pinched tightly around the apples to prevent the filling from leaking out.

Don't Pour Soda Directly On Top: Pour the soda around the dumplings in the dish to keep the butter and cinnamon-sugar topping intact.

Bake Until Golden: The golden-brown color indicates the dough is cooked through and the sugars have caramelized, developing rich flavor.

