

## Apple Dumplings: A Warm, Buttery Dessert Everyone Loves

2 cans refrigerated crescent dough



**OVEN**  
**350°F**

**TIME**  
**35 to 45 min**

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### INGREDIENTS

- 1 cup butter, softened
- 2 cans refrigerated crescent dough
- 1 cup brown sugar
- 20-ounce can apple pie filling
- 1 can lemon-lime soda

### DIRECTIONS

1. Preheat the oven: Heat the oven to 350°F.
2. Prepare the dough: Unroll the crescent rolls and separate them into triangles.
3. Add the filling: Place a small amount of apple pie filling at the widest edge of each triangle of dough.
4. Roll the dumplings: Carefully roll the dough up over the filling, starting from the wide end.
5. Place in pan: Arrange the dumplings in a well-greased 9x13-inch baking dish.
6. Make the topping: Stir together the softened butter and brown sugar until combined.
7. Top each dumpling: Add a small spoonful of the butter and brown sugar mixture to the top of each dumpling.
8. Add the soda: Pour the can of lemon-lime soda carefully around the bottom of the dumplings.
9. Bake: Bake for 35 to 45 minutes, until golden and bubbling.
10. Cool slightly: Let the dumplings cool for a few minutes before serving.

### SWAPS & NOTES

**Crescent dough:** This makes the recipe quick and easy, but it still bakes into a soft, flaky shell around the filling.

**Apple pie filling:** A canned filling keeps prep low, though you can chop the apple slices smaller if you want neater dumplings.

**Brown sugar:** This adds deep sweetness and helps create a rich topping as the dumplings bake.

**Butter:** Softened butter mixes easily with the brown sugar and gives the dessert its rich, comforting flavor.

## TIPS FOR SUCCESS

The biggest key to this recipe is not overfilling the dough.

A small spoonful of apple pie filling is enough to give you that soft apple center without making the dumplings hard to roll or causing too much filling to leak out during baking.

Another helpful tip is to grease the baking dish well.

Since the brown sugar, butter, and soda create a bubbling sauce, a greased pan makes serving and cleanup much easier.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/apple-dumplings-a-warm-buttery-dessert-everyone-loves/>