

## Buttery, Flaky, and Sweet-These Peach Dumplings Are My Favorite Shortcut Dessert

If you've never made fruit dumplings this way before, trust me-it's time.



**OVEN**  
**350°F**

**TIME**  
**10 mins**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

1 large fresh peach  
1 (8-ounce) tube of crescent roll dough (8-count)  
 $\frac{1}{2}$  cup (1 stick) butter, melted  
 $\frac{3}{4}$  cup granulated sugar  
 $\frac{1}{2}$  teaspoon ground cinnamon  
 $1\frac{1}{2}$  tablespoons all-purpose flour  
 $\frac{3}{4}$  cup lemon-lime soda (like Sprite or 7UP)  
Nonstick cooking spray  
Optional: vanilla ice cream or whipped cream, for serving

### DIRECTIONS

- 1.** Prep the Oven and Dish: I preheat the oven to 350°F and lightly spray an 8x8-inch glass baking dish with nonstick spray. Glass works best for this because it lets me see that golden syrup bubbling underneath.
- 2.** Slice the Peach: I peel the peach first-if the skin's thin, sometimes I skip this step. Then I slice it into 8 equal wedges, discarding the pit. One peach is the perfect amount for this recipe.
- 3.** Pro tip: If peaches aren't in season, canned or frozen slices work too. Just drain or thaw first.
- 4.** Wrap the Dumplings: I open the crescent dough and unroll it. Each triangle gets one peach slice on the wide end. I roll it up loosely and place the dumplings seam-side down in the prepared baking dish. They should fit snugly with a little space in between.
- 5.** Make the Glaze: In a small bowl, I stir together the melted butter, sugar, cinnamon, and flour until it forms a sugary paste. I spoon this mixture evenly over the tops of each dumpling. It'll melt down as it bakes and seep into every crevice.
- 6.** Add the Soda: Here's the fun part-I pour the lemon-lime soda between the dumplings, not over the top. This creates a bubbling syrup underneath without making the tops soggy. I try to keep it off the rolls themselves so they can brown up properly.
- 7.** Bake Until Golden and Bubbly: I pop the dish in the oven and bake for 35-40 minutes. By the end, the crescent dough is golden brown and puffed, the syrup is thickened and sticky, and everything smells like a peach cobbler's cozier cousin.
- 8.** Serve Warm: I let the dumplings cool for just a few

minutes, then serve them warm with a scoop of vanilla ice cream or fresh whipped cream. The cold cream against the hot, syrupy dumpling is pure magic.

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

Original recipe: <https://chefmaniac.com/buttery-flaky-and-sweet-these-peach-dumplings-are-my-favorite-shortcut-dessert/>