

Apple Dumplings

Shopping List:

- 5 medium apples
- 2 tubes of refrigerated biscuits
- 2 cups sugar
- 1 cup water
- 1 stick margarine, melted
- 1 tsp. vanilla
- ground cinnamon

Directions:

Peel, core, and halve each apple. Flatten 2 biscuits, and wrap around 1 apple half. Place in dutch oven. Repeat for remaining apple halves. Combine sugar, water, margarine, and vanilla in a bowl. Generously sprinkle cinnamon over dumplings. Pour sugar water into dutch oven, and bake until done – about 1 hour.