



Recipe from the Cheyenne Botanic Gardens

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Short-cut Apple Dumplins

From 2009 Cheyenne Botanic Gardens Intern- Morgan Sharp

- 1 stick butter
- 1 ½ cups of sugar
- 1 tsp cinnamon powder
- 2 cans of crescent rolls
- 6 oz of Mountain Dew soda

Preheat oven to 350.

Peel, core and cut apples into wedges. Wrap each piece of apple in a piece of crescent roll dough and line up in an oven safe 9 x 12 pan. Melt butter, and then mix in the sugar and cinnamon. Melt the butter, and then mix sugar and cinnamon into the butter. Pour over the apples in the pan. Pour Mountain Dew over everything.

Bake for 35-40 minutes.