

Baked Apple Dumplings

3 (14.1-ounce) packages refrigerated pie crusts

6 Granny Smith apples, peeled and cored

1/2 cup raisins, divided

6 tablespoons unsalted butter, divided

1/2 cup chopped walnuts, divided

1/2 cup sugar, divided

1 1/2 teaspoons ground cinnamon, divided

Vanilla ice cream (optional)

Preheat oven to 350°. Spray a 6-cup jumbo muffin pan with baking spray with flour.

On a lightly floured surface, unroll 1 pie crust.

Place one apple in center of pie crust, and stuff apple core with 1 tablespoon raisins, 1 tablespoon butter, and 1 teaspoon walnuts.

Sprinkle 1 tablespoon sugar and 1/4 teaspoon cinnamon over apple.

Bring edges of pie crust up and over apple, pleating dough around apple to completely enclose it. Place in muffin cup, and repeat procedure with remaining pie crusts, apples, raisins, butter, walnuts, sugar, and cinnamon.

Bake for 30 to 35 minutes or until crust is golden brown. Sprinkle with remaining walnuts, and serve immediately with vanilla ice cream, if desired.