

Crescent Apple Dessert

1 container refrigerator crescent rolls or crescent dough sheets

1 cup chopped walnuts

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ tsp cinnamon

$\frac{1}{4}$ tsp nutmeg

1 (21 oz.) can apple pie filling, chopped

Topping:

$\frac{1}{2}$ cup flour

$\frac{1}{2}$ cup packed brown sugar

$\frac{1}{4}$ cup cold butter

1 cup flaked coconut

$\frac{1}{4}$ cup chopped walnuts

1. Unroll crescent rolls into ungreased 9" x 13" baking pan; seal seams and perforations, if using rolls. Bake at 375° for 10 minutes.
2. Combine walnuts, sugar, cinnamon, and nutmeg; sprinkle over crust. Spread with pie filling.
3. In a small bowl, combine flour and brown sugar; cut in butter until mixture resembles coarse crumbs. Stir in coconut and walnuts. Sprinkle over filling.
4. Bake at 375° for 18 - 22 minutes or until golden brown. Cool on a wire rack.