

## Quick and Easy Apple Dumplings

Makes approximately 4 servings.

1 (8 oz.) can refrigerated crescent rolls

2 tart apples, peeled, cored, and quartered

1/8 teaspoon cinnamon

1 cup sugar

1 cup fresh orange juice

½ cup salted butter

1 teaspoon vanilla

Preheat oven to 350°. Spray an 11 x 8 - inch baking dish with non-stick cooking spray. Set aside.

Separate crescent rolls. Wrap each apple quarter with 1 roll; place in dish, seam side down. Sprinkle with cinnamon.

In a medium saucepan, bring sugar, juice, and butter to a boil over medium-high heat. Remove from heat, stirring until sugar dissolves. Stir in vanilla. Carefully pour ¼ cup of mixture into a bowl, and set aside. Pour remaining mixture over dumplings.

Bake until tops are golden brown, approximately 20 minutes. Baste with reserved mixture twice during baking; baste again just before serving.