

# Sondras Apple Dumplings

*Harriet Sickler*

*St Elizabeth Ann Seton Life Teen Youth Ministry*

*1/2 cup sugar  
1/2 cup water  
1/2 stick (4 ounces) butter  
or margarine  
2 Granny Smith apples  
1 package Crescent rolls  
Cinnamon*

Preheat the oven to 350 degrees.

In a saucepan, melt the sugar, water and butter.

Cut the apples in slices.

Wrap several slices of apple in each crescent roll, starting at the large end.

Arrange the apple rolls in a 13x9-inch glass baking dish. Pour the sugar mixture over the rolls. Sprinkle with cinnamon.

Bake for 30 minutes.

Cool before serving.

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Per Serving (excluding unknown items): 1028 Calories; 52g Fat (44.6% calories from fat); 3g Protein; 143g Carbohydrate; 5g Dietary Fiber; 124mg Cholesterol; 698mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Fruit; 10 1/2 Fat; 6 1/2 Other Carbohydrates.