

# Apple Dumpling Dessert

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*Once a thing of the past, apple dumplings are personal pastries that look like mini pies or galettes. A flaky butter-pastry folds around soft, spiced apples to make for a breakfast or snack worthy of a culinary comeback.*

## Ingredients:

4 cups all-purpose flour

2 teaspoons salt

1 1/3 cup unsalted butter

8 tablespoons cold water

Filling:

8 cups chopped, peeled tart apples

¼ cup sugar

1 teaspoon ground cinnamon

Syrup:

2 cups water

1 cup packed brown sugar

Whipped cream or ice cream, for serving

## Directions:

- 1) Preheat oven to 400°F.
- 2) Combine flour and salt in a large bowl; cut in butter until mixture resembles coarse crumbs. Sprinkle with water, 1 tablespoon at a time, and toss with a fork until dough can just form into a ball.
- 3) Prepare the filling: toss all ingredients together in a large bowl. Set aside.
- 4) Prepare the syrup: bring water and sugar to a boil in a medium pot over high heat. Cook until sugar is dissolved, stirring. Set aside.
- 5) Divide dough into four equal parts. On a lightly floured surface, roll one part of dough to fit an ungreased 13-by-9-by-2-inch baking dish. Fit into bottom of dish; top with a third of the apple mixture. Repeat layers of pastry and apple mixture twice. Roll out fourth part of dough to fit over the top of the baking dish; place on top. Using a sharp knife, cut 2-inch slits through all layers. Pour prepared syrup over top of crust.
- 6) Bake 40 to 45 minutes, until top is golden and bubbly. Serve warm with whipped cream or ice cream.