

Extra Credit #5: Somethin's Cookin'

Copy the following recipe on a 5x7 index card and send to a friend or family member. If you are feeling really energetic (and hungry) make the recipe and share it with a friend.

Apple Dumplings

Ingredients

- *2 cans of Pillsbury® Croissant rolls*
- *2 apples (Rome or Macintosh)*
- *1 tsp cinnamon*
- *1 cup of sugar*
- *1 stick of butter*
- *12 oz can of Mountain Dew*

Directions

- 1. Melt butter and add the sugar. Mix. Set aside.*
- 2. Peel and slice apples into eighths*
- 3. Place in a Ziploc baggie with the cinnamon and shake*
- 4. Remove apple pieces*
- 5. Wrap the apple in a Croissant roll*
- 6. Lay in an ungreased 9 x 13 inch glass-baking dish.*
- 7. Cover the apple filled Croissant rolls with the butter/sugar mixture.*
- 8. Pour entire can of Mountain Dew into the baking dish.*
- 9. Bake at 350 degrees F for 40-45 minutes.*
- 10. Serve warm with ice cream!!!*