

DINNERLY

Crescent Apple Pie Dumplings

RECIPE CHANGING - CRESCENT DOUGH NO-GO



30-40min



2 Servings

WHAT WE SEND

- 1 apple
- 6¼ oz apple juice
- 1 oz cream cheese ⁷
- ¼ oz pie spice blend
- 8oz crescent dough ^{1,6}
- 2 oz dark brown sugar

WHAT YOU NEED

- butter ⁷
- sugar
- kosher salt

TOOLS

- baking dish

ALLERGENS

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Prep ingredients

Preheat air fryer to 300° F.

Peel apple and core. Cut into 8 slices.

Grease a 9-inch baking dish with butter.



2. Make dumplings

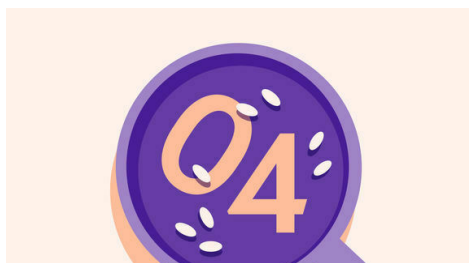
Place one apple slice at the longer end of one crescent triangle and wrap dough around the apple. Repeat with remaining apples slices and arrange in prepared baking dish



3. Cook

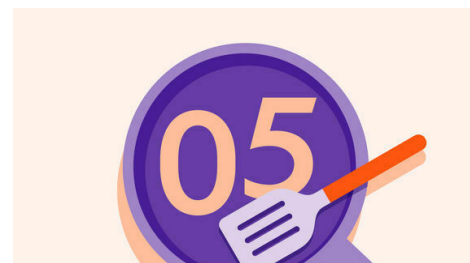
Transfer baking dish to air fryer and cook until apple is soft and crescent rolls are browned and cooked through, 25–30 minutes.

Alternatively, place rolls in a 350° F oven and bake until golden brown and apples are tender, 45–50 minutes.



4. Make caramel

While rolls bake, in a medium skillet combine brown sugar, 2 tablespoons butter, 2 tablespoons apple juice, and ½ teaspoon each of pie spice, vanilla extract, and salt. Bring to a simmer over medium heat and cook until sugar is dissolved and mixture thickens slightly, 2–4 minutes.



5. Frost & serve

In a small bowl, combine cream cheese, 1 tablespoon butter, and 2 teaspoons sugar. Heat in microwave until softened, about 30 seconds. Whisk until smooth.

Remove crescent dumplings from oven and pour caramel sauce over the top. Drizzle with cream cheese glaze. Enjoy!



6.

Extra credit!