# Crescent Apple Dumplings

## Ingredients

3/4 cup (1 1/2 sticks) unsalted butter, plus more for pan
2 Granny Smith apples
2 (8-oz.) cans crescent roll dough
1 cup (165 g.) packed light brown sugar
1 1/2 tsp. ground cinnamon
1 tsp. pure vanilla extract
Pinch of kosher salt
8 oz. lemon-lime soda
Vanilla ice cream, for serving

## Directions

Preheat oven to 350° and grease a large baking dish with butter. Peel and core apples, then cut each apple into 8 wedges.

Separate crescent roll dough into triangles. Starting at the wider end, roll one apple slice up in a crescent triangle. Repeat with remaining apples and dough. Arrange in prepared pan.

In a small saucepan over medium heat, cook butter, brown sugar, cinnamon, vanilla, and salt, stirring frequently, until butter is melted, about 5 minutes. Pour over apples.

Pour soda around edges of pan; try to avoid pouring on top of dumplings.

Bake dumplings until golden brown and warmed through, about 30 minutes.

Divide dumplings among plates. Spoon sauce from pan over. Serve with ice cream alongside.