

Baked Apple Dumplings



Wrap refrigerated pie crusts around whole apples, and stuff with a brown sugar mixture to make delicious-looking baked apple dumplings that are relatively low on sugar, but high on flavor -and quick and simple to prepare.

This recipe is for 8 apples.

Ingredients

- 8 medium-small (~2-1/2" diameter) somewhat tart cooking apples, cored, but not peeled
- 1 (14 to 15 ounce) package of refrigerated piecrusts (packed two to a package)
- 1/2 cup light brown sugar
- 1/2 teaspoon ground cinnamon
- 1/3 cup chopped walnuts
- 1/3 cup raisins
- 1/3 cup oatmeal (rolled oats)
- 8 pats (4 Tablespoons) butter or margarine
- ~24 toothpicks

Preparation

1. Preheat oven to 400°F.
2. Mix brown sugar, walnuts, raisins, rolled oats, and cinnamon together, in a bowl.
3. Cut both pie crusts into quarters (= 8 pieces). Place 1 apple in center of each quarter-circle. Using a small spoon, fill apple cores with brown sugar mixture. It's okay to let excess spill over onto the open pie crust.
4. Lift up the three corners of the pie crust, forming around the apple with your hands, skillfully inserting a toothpick into each corner of the pie crust. Insert toothpicks only halfway, as all of them will need to be carefully removed, prior to serving. The apples will only be partially covered by the ¼ pie crust, and will not at all look neat and tidy, but that will ultimately prove to give each finished apple a unique, rustic, and yummy appearance.
5. Arrange apples on a 13" x 9" cookie sheet, and top each apple with a pat (1/2 Tablespoon) of butter or margarine.
6. Bake at 400°F for 35 minutes, until the crusts are light to medium brown.

Option: Bake in a 14-inch diameter cast iron dutch oven. Arrange 40 charcoal briquettes in a circle on the lid, positioned next to the rim, and 17 charcoal briquettes underneath, arranged in a circle, positioned under the edge of the oven.

We discourage topping baked apples with whipped cream, or vanilla ice cream, as it seems to detract from the elegant simplicity of this breakfast treat.