

7-Up Apple Dumplings

Serves/Makes: 10 | **Difficulty Level:** 3 | **Ready In:** 1-2 hrs

Ingredients:

2 cups sugar
10 large Michigan apples
1 teaspoon cinnamon
1 can biscuits
1/2 teaspoon nutmeg
1 teaspoon nutmeg
1 stick butter
1 teaspoon cinnamon
20 ounces 7-up
20 teaspoons butter

Directions:

In saucepan combine first group of sugar, cinnamon, nutmeg, butter and the 7-up. Heat until melted, set aside. Peel and core apples, separate dough from 1 can biscuits. Separate and roll out each biscuit individually and place 1 apple in each. Combine second group of sugar, cinnamon and nutmeg.

Sprinkle 1 teaspoon of this mixture in center of each apple along with 2 teaspoons butter. Fold biscuit around apple and pinch dough. Put dumplings in 9 x 13 inch pan. Pour sauce over each dumpling. Bake at 375 F. degrees for 45 minutes.