

Caramel Apple Puff Dumplings

Serves/Makes: 4 | **Difficulty Level:** 3 | **Ready In:** 30-60 minutes

Ingredients:

1 sheet frozen puff pastry
4 medium Michigan cooking apples (Golden Delicious or Jonathan)
4 tablespoons brown sugar
2 tablespoons butter
1 teaspoon cinnamon
1 egg lightly beaten
1 teaspoon water
1 teaspoon sugar
Sauce
1/2 cup prepared caramel sundae topping
1/3 cup toasted chopped pecan halves

Directions:

Thaw and unfold puff pastry as the package directs. Preheat the oven to 400° F.

On a lightly floured surface, roll the pastry into a 16 inch square. Cut with a knife into 4 equal pieces.

Peel and core apples. Trim the bottoms so the apple sit flat. Place 1 apple in the center of each square. Mix together the brown sugar, butter and cinnamon. Spoon into apples.

Beat the egg and water together in a small bowl. Moisten the edge of the pastry with the mixture. Bring the pastry up around the apple, pleating the pastry as needed to form a seal.

Place the dumplings in an ungreased 9 x 13 inch baking dish. Brush them with the remaining egg mixture, sprinkle with the granulated sugar. Bake for about 35 minutes until golden brown.

When ready to serve: Heat the caramel sauce and add the toasted pecans. Place a warm dumpling on a serving plate and drizzle the sauce over the top.