Country Apple Dumplings

This scrumptious dessert was served at an Everley get-together in Hodgenville and everyone loved them. Kaye got the recipe from, she thinks, Wilma Everley.

Ingredients

2 (8 oz) cans refrigerated crescent rolls (1 can = 8 rolls)
1 cup butter (2 sticks)
1½ cups brown sugar
1 tsp. vanilla
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1½ cups 7-Up or other lemon-flavored soda (do not use diet)
2 large Granny Smith apples, peeled and cored

Directions

1. Preheat oven to 350 degrees. Butter a 9x13" baking dish

2. Peel and core apples, then cut each apple into 8 wedges.

3. Roll each apple slice in a crescent roll and place in buttered dish.

4. Melt butter, stir in sugar, vanilla and cinnamon. When slightly thickened, remove from heat and pour over the dumplings.

5. Pour the soda in the middle and along the edges of the pan (not over the rolls).

6. Bake for 35-45 min, or until golden brown.

Serve warm with a dollop of ice cream.