Deb's Apple Dumplings

Yummy~issimo!®
Personal Chef Service

Serves 6

6 puff pastry shells

3T butter

4 large apples, peeled, cored, diced

1/4c sugar

1/4c brown sugar

2T all~purpose flour

1 pinch nutmeg

1 pinch cinnamon

Preheat oven to 400. Thaw puff pastry shells at room temperature for 45 minutes. Remove puff pastry shells from all wrapping. Place shells on ungreased baking sheet.

Bake 20~25 minutes or until golden brown and puffed. While puff pastry is baking, make apple filling.

Melt butter in large saucepan. Add apples, sugar, brown sugar, flour, nutmeg and cinnamon. Stir well and cook over medium~low heat until apples are softened and sugars are melted and are a syrup consistency.

When pastry shells are baked, remove from oven and use fork to remove pastry top. Fill each shell with apple mixture.

Return filled shells to hot oven for 5 minutes. Serve warm garnished with Graeter's Cinnamon Ice Cream and top with pastry top.

Prepare Ahead Tip
Make apple filling and keep refrigerated for up to 4 days.

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