



recipe for

Maple Apple Dumplings



**New York State Maple
Producers Association, Inc.**

Maple Apple Dumplings

Developed by Dottie Merle, Merle Maple Farm, Attica, New York

Pie Pastry - your own or purchased
4 Medium Apples
2 Cups Pure NYS Maple Syrup
1/3 Cup Pure NYS Granulated
Maple Sugar
1/2 teaspoon Cinnamon
2 Tablespoons Butter or Margarine

Heat oven to 425° - roll out pastry and cut into about 7" squares. Pare and core one apple for each dumpling. Place apple in center of each square.

Mix together the Pure NYS Granulated Maple Sugar and Cinnamon—fill apple cavities. Dot each apple top with about 1/2 teaspoon Butter. Bring opposite points of pastry up over the apple. Moisten pastry to seal it together. Place in baking dish.

Bake 40 to 45 minutes until crust is nicely browned and apples are cooked through (test with fork). Put dumpling on serving dish. Drizzle with hot maple syrup and top with whipped cream or ice cream.

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