

Our State eats

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Easy Apple, Cherry, & Cheerwine Dumplings

Yield: 8 dumplings.

- 1 (8-ounce) can refrigerated crescent roll dough
- 1 sweet-tart baking apple, cored and cut into 8 wedges
- $\frac{1}{3}$ cup dried cherries
- 4 tablespoons butter, melted
- 4 tablespoons packed brown sugar
- $\frac{1}{2}$ teaspoon apple pie spice
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{3}$ cup Cheerwine (not diet)
- 2 to 3 tablespoons lemon juice
- $\frac{1}{2}$ cup sifted powdered sugar
- Lemon zest, to garnish

Preheat the oven to 350°F.

Separate the dough into triangles. Place an apple wedge and a few cherries on the wide edge of each piece, roll up, and arrange in a single layer in a shallow baking dish that holds them snugly. Scatter the remaining cherries into the dish.

Whisk together the melted butter, brown sugar, spice, and vanilla, and spoon over the tops of the dumplings. Pour the Cheerwine around, not over, the dumplings.

Bake until deep golden brown, about 30 minutes.

Whisk enough lemon juice into the powdered sugar to make thick glaze to drizzle over the dumplings. Garnish with lemon zest. Serve warm.



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