

Best Apple Dumpling Recipe

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Apple Dumplings - Apple Dumpling Recipe

These are the world's best apple dumplings. Perhaps the most important thing about this great apple dumpling recipe is to get the dough right. After that the rest of the recipe is a piece of cake...make that easy apple dumpling. This recipe makes six of the best apple dumplings you've ever tasted.



Yummy! These are the apple dumplings we're planning to make. [Click on the apple dumpling picture above to zoom in on a dumpling.](#)



There's four things you have to do to prepare this easy apple dumpling recipe:

1. Prepare the sauce
2. Prepare the actual apple dumplings
3. Pour the sauce over the dumplings
4. Bake

We'll Start with the sauce:

How to Make the Apple Dumpling Sauce

- 1 Cup Sugar
- 1 Cup Water
- 1/8 (one eighth) Teaspoon Cinnamon
- 1/8 (one eighth) Teaspoon Nutmeg
- 2 Tablespoons Butter or Margarine

Place the sugar, water, cinnamon, and nutmeg in a small saucepan.

Bring to boiling point.

Add butter or margarine and stir until melted.

Remove from heat and set aside.



If you need more convincing, look at the apple dumpling photo above! [Click on the apple dumpling picture to see a larger picture.](#)



When it comes to apple dumplings, bigger is not always better. I use Macintosh apples that are about 3 inches in diameter. You'll see later that it makes it easier for you to make the dumpling.

How to Make the Apple Dumplings

- 2 Cups Enriched Flour
- 2 Teaspoons Baking Powder

Preheat the oven to 375°

1 Teaspoon Salt

2/3 (two thirds) Cups Shortening - I use Crisco

1/2 (one half) Cup Milk

6 Macintosh Apples (about 3 inch diameter)



Lightly grease a 9" x 13" x 1½" baking dish.

Place flour, baking powder and salt in medium size bowl and mix it together with a fork.

Add the shortening to the bowl and cut in shortening. Not familiar with the term cut in shortening? You're simply passing the fork through the mixture. You can see what I mean in the movie below.

[Click picture on left or here to see how the apple dumpling dough should look](#) when you are done cutting in the shortening.

Add milk to bowl all at once and use a fork to just moisten the mixture.

The picture on the left shows how the mixture should look after you have moistened it with the milk.

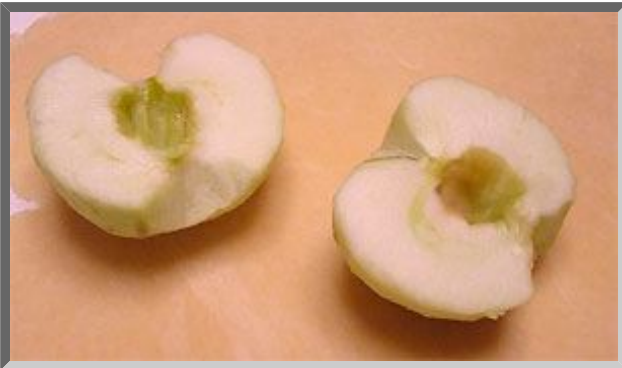
[Click the picture or here to see a larger picture of how the mixture should look](#) after you have moistened it with the milk.



Place the apple dumpling dough mixture on a lightly floured pastry board. Roll the pastry out until it is large enough cut six 6-inch squares (one for each apple).



Note: Yes, for those of you who are in the know, the rolling pin usually has a cloth cover but I couldn't find it and the apple dumpling recipe show had to go on. But I floured it and it worked fine.



It's finally time to peel the apples! I peel them and cut them in half. I then cut out the core. I also think that cutting them in half helps insure the apple bakes thoroughly.

Place the apple on one of the 6-inch dough squares holding the two halves together.

Pour some sugar into the apple and then generously sprinkle with cinnamon and nutmeg. I just about fill the center of the apple with the sugar.

Place a pat of butter on the top.



Take a little water and moisten the edges of the 6-inch dough square.

Fold the corners to the center of the top of the apple. Do you see now why you want smaller apples?



If you start to run a little low on dough doing the final apples you can always roll it out a bit more.

Pinch the dough together at the seams.



Try to place the apple dumplings in the baking dish about an inch apart if possible. You can see mine were a little close in the picture...but they got perfect anyway.

Pour the sauce we made earlier over the apple dumplings and then sprinkle them with sugar.

Place the baking dish in the oven preheated to 375° and bake for 35 minutes.

Apple Dumplings Serving Suggestions

Serve your apple dumplings while they're still warm with a scoop of ice cream on the top. Or simply pour a little milk on them in a bowl. In the rare event that there are any apple dumplings left over the next day, heat them up in the microwave.

Now you're all set with the perfect fall dessert! How about complimenting that perfect fall dessert with the perfect fall decorating ideas from Blackberry Creek? Check out their Reed Diffusers...a great way to add fantastic fragrances to you home that's safer than candles and lasts six months or more...

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Can you believe it's fall already? Well Christmas is right around the corner. [Click here to find out about a great Christmas gift...](#)

While you're there think about getting one for yourself too because you've got to stay healthy to make apple dumplings for everybody!

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