

chattavore

Apple Dumplings

Makes 16 dumplings

Prep time: 20 minutes (not including inactive prep time)

Cook time 30 minutes

- 6 ounces all-purpose flour
- ¼ teaspoon salt
- 4 ounces (1 stick) unsalted butter, cut into cubes and chilled well
- ¼-½ cup ice water
- 2 large Granny Smith apples, peeled, cored, and cut into eight wedges each
- 2 ounces (4 tablespoons) unsalted butter
- ½ cup brown sugar
- 1 teaspoon cinnamon

1. Combine the flour and salt in a large bowl or a food processor. Using a pastry blender or the pulsing function on the food processor, cut the butter into the flour and salt mixture until it resembles coarse crumbs with several pea-sized pieces remaining. Mix in the water, a tablespoon at a time, until the dough holds together. Turn out onto a large sheet of plastic wrap and wrap tightly into a disk and refrigerate for at least fifteen minutes.

2. Preheat the oven to 350 degrees. Roll the dough into a large circle on a floured surface. Cut it into sixteen wedges. Roll each apple wedge up into a wedge of pie dough and arrange in an 8x8 baking pan.

3. Melt the butter in a small saucepan over medium heat. Stir in the brown sugar and the cinnamon and drizzle over the apple dumplings. Bake until the dough is lightly browned and the apples are softened, about 25 minutes. Serve warm with vanilla ice cream