

Easy Peach Dumpling



OVEN 350 degrees F.

Butter an 8 - in round cake pan

Bake for 30 minutes

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Ingredients

- 1 (8 oz) can crescent rolls
- 2 stick butter
- ½ cup brown sugar baking blend (or 1 cup regular brown sugar)
- 2 teaspoons vanilla
- 1 teaspoon cinnamon
- 6 oz diet 7 - UP or other lemon soda
- 1 large peach or 2 small peaches

Preparation

1. Preheat oven to 350 degrees F. Butter an 8 - inch round cake pan. Set aside.
2. Peel a large peach or 2 small peaches. Cut in half and remove pit. Cut each half in half and then each quarter in half (8 wedges)
3. Open can of crescent rolls and separate rolls. Place large wedge or 2 smaller wedges on large end of roll and roll up. Place in pan like the spokes on a wheel. Set aside.
4. Melt butter and add brown sugar and cinnamon and stir to thicken. Add vanilla and remove from heat. Spoon over dumplings making sure every

bit of the dumplings are covered.
Pour the soda in the middle and
around the pan edges between the
dumplings. Do not pour the soda
over the dumplings.

5. Bake for 30 minutes or 45 minutes if
you double the recipe and use a large
rectangular pan. Cool in pan on wire
rack. Serve warm with ice cream or
alone if you really want to enjoy the
fresh peach.