

Desserts – Part 2

Lemon-Lime Soda Apple Dumplings

Lemon Apple Crisp

LEMON-LIME SODA APPLE DUMPLINGS

Ingredients:

2 large Granny Smith apples	1 stick butter
1 12-ounce can of lemon-lime soda	1 cup sugar
2 8-ounce cans of crescent rolls	1 tablespoon cinnamon

Directions:

- 1) Use a Dutch oven large enough to accommodate all the apples in 1 layer
- 2) Cut each apple into 8 pieces.
- 3) Wrap each piece in 1 crescent roll.
- 4) Melt the stick of butter in the bottom of the Dutch oven and roll each piece in the melted butter before placing the pieces in the bottom of the Dutch oven.
- 5) Mix cinnamon and sugar and sprinkle the mixture over all the apple pieces.
Mixing the sugar and cinnamon better distributes the cinnamon flavor.
- 6) Add soda to the Dutch oven without washing the sugar off the dumplings.
- 7) Based on Dutch oven size, adjust the amount of coals on top and bottom and bake until the dumplings turn golden brown. This may take 45-60 minutes, depending on the number of coals.

Serves 8.

This recipe, by Martin Pessink of Pittsburg, Texas, was the national grand prize winner in Scouting magazine's Camp Cook contest in March 2009.

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LEMON APPLE CRISP

10" Dutch oven, lined with foil

Serves 10-12

30-35 minutes cooking time

13 top & 8 bottom briquettes

Mix:

6 cups tart apples, peeled, cored and sliced

2 tablespoons fresh lemon juice

1/2 cup sugar

1/2 cup raisins

Stir until sugar dissolves, then spread mixture evenly over bottom of Dutch oven.

Top with the following:

1 cup brown sugar

1 cup oats

3/4 cup flour

1/2 cup soft butter

1/2 cup chopped nuts

1 tablespoon grated lemon rind

2 teaspoons cinnamon

1 teaspoon nutmeg

Bake over top and bottom heat for 20 minutes. Remove from bottom heat. Continue cooking until apples are tender and topping is brown. Serve warm with ice cream or heavy cream poured over the top.

Time saving tip: use granola in place of the topping mix. For a different flavor, try oranges instead of lemons.