

# Tim Farmer's Country Kitchen

## BLUE LIGHT SPECIAL APPLE DUMPLINGS

### **Sauce**

*1 ½ sticks butter*  
*½ cup brown sugar*  
*¼ cup sugar*  
*1 tablespoon vanilla*  
*Dash cinnamon oil*  
*1 tablespoon lemon juice*

### **Dough**

*1 tablespoon lard*  
*Dash sugar*  
*Dash salt*  
*1 cup of flour + more as needed*  
*Water as needed*

*4 apples, peeled & cored*  
*Dash cinnamon*  
*Dash nutmeg*  
*Instant vanilla pudding*

Preheat oven to 350 degrees. Mix together sauce ingredients over low-medium heat until combined. Set aside. Mix together dough ingredients adding more flour and water as needed until dough consistency. Separate into 4 sections and roll out into flat circles. Place whole apples in center of dough and pull up sides and wrap like a package. Place in baking dish. Repeat for all apples. Top with cinnamon and nutmeg and coat in sauce. Bake 1 hour at 350 degrees.

Prepare pudding according to package instructions. Heat if desired and pour over apple dumplings and serve.



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