

# Glazed Apple Dumplings

Total time 50 min.

## Dumplings

### Ingredients:

3 sheets frozen Puff Pastry, thawed  
12 small tart Apples  
1½ cups packed brown Sugar  
½ cup Raisins  
6 tbsp chopped Pecans  
1½ tsp ground Cinnamon  
Zest and juice of 1 Lemon  
12 tsp Butter  
2 large Eggs mix with 1 tbsp water for the egg wash.

### Directions:

Preheat oven to 375 degrees F.  
Line a baking sheet with parchment paper.  
Roll out pastry into 12" square and cut into four 6" squares.  
Peel and core the apples, place one on each square of pastry.  
Add brown sugar, raisins, pecans, cinnamon, and lemon zest to bowl and mix.  
Pile some of the mixture into the hollowed-out core of each apple.  
Top each with a tsp of butter.  
Egg-wash the edges of the pastry square, then bring the corners of each pastry square up and fold over each apple.  
Transfer to the prepared baking sheet and brush with the remaining wash and bake for 30 minutes.

## Glaze

### Ingredients:

1 cup Confectioner's Sugar  
6 tbsp Butter  
3 tsp Lemon juice

### Directions:

Add Confectioner's sugar, butter, lemon juice and ¼ cup of water to a small pan over med. Heat.  
Cook, stirring until the butter is melted and the sugar is dissolved, 5 minutes.  
Brush glaze on each baked dumpling.  
Serve with ice cream.