

Easy As Pie Blackberry Dumplings with Caramel Sauce

Ingredients:

Dumplings:

- 2-3 cans of crescent rolls
- 2-3 c. blackberries
- 3/4 c. sugar
- 12 oz ginger ale, Sprite, or Mountain Dew

Caramel Sauce:

- 1/4 c. butter
- 1/4 c. brown sugar
- a bit of ground nutmeg (freshly ground is best)

Directions:

Crock Pot Directions:

Spray your crockpot with nonstick spray.

Place the berries in a small bowl and toss with the sugar. Let rest for about 10 minutes or so.

Place 2-3 berries in each crescent roll and roll up making sure to pinch the sides closed.

Place the 'dumplings' at the bottom of the crockpot. I did one layer to make sure they all got finished.

If you have any leftover berries you can mash them up and add them to the soda and then pour this over the dumplings.

Cook on high 3-4 hours... they will smell amazing!

When ready to serve place the butter and brown sugar in a small bowl and microwave for 1-2 minutes until bubbly. Stir well.

Drizzle the sauce over the individual servings and then sprinkle with a bit of nutmeg, if desired. Enjoy!

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Directions:

Oven Directions:

Preheat oven to 350.

Spray a 9x13 pan with nonstick spray.

Place the berries in a small bowl and toss with the sugar. Let rest for about 10 minutes or so.

Place 2-3 berries in each crescent roll and roll up making sure to pinch the sides closed.

Place the 'dumplings' in the greased pan.

If you have any leftover berries you can mash them up and add them to the soda and then pour this over the dumplings.

Bake 20-30 minutes or until lightly browned.

When ready to serve place the butter and brown sugar in a small bowl and microwave for 1-2 minutes until bubbly. Stir well.

Drizzle the sauce over the individual servings and then sprinkle with a bit of nutmeg, if desired. Enjoy!