

Very impressive dessert and it taste delicious! This goes great with ice cream!

Cherry Dumplings



- 1 (21 ounce) can cherry pie filling
- 1 teaspoon fresh lemon juice
- 1 and a half teaspoons grated lemon peel
- 1 (15 ounce) package refrigerated piecrusts (see note)
- 1 egg yolk
- 1 tablespoon milk
- A half a teaspoon ground cinnamon
- 1 tablespoon sugar

Make sure to buy refrigerated-not frozen-piecrusts. Unlike frozen piecrusts, which generally come preformed in a pie tin, refrigerated piecrusts come rolled in a box. Allow the refrigerated piecrusts to sit at room temperature for 10-15 minutes before unrolling.

1. Preheat oven to 425 degrees F.
2. In a medium bowl, combined the cherry pie filling, lemon juice, and lemon peel.

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3. On a lightly floured surface, unroll one piecrust (it should be 12 inches in diameter, about one eighth inch in thickness. If necessary, roll dough to these dimensions.) With a cookie cutter or sharp knife, cut out 6 four and a half inch circles. Repeat with second crust.
4. In a small bowl, combined the egg yolk and milk. In another small bowl, combined the cinnamon and sugar.
5. Spoon 1 tablespoon of the cherry pie filling onto one side of each pastry circle. Brush edges of the pastry with egg yolk mixture. Fold the pastry in half, and press on edges firmly to seal. With a fork, press on sealed edges to make a decorative design, being careful not to pierce the dough.
6. Place the dumplings on an ungreased baking sheet. Brush the tops with the egg yolk mixture. Sprinkle with the cinnamon and sugar.
7. Bake 15-20 minutes, or until dumplings are golden. Remove dumplings to a wire rack to cool.