



Apple Crescent Rolls

2 cooking apples*

1 stick margarine

1 cup brown sugar

1 can crescent rolls

Peel and core apples. Cut into quarters. Wrap apple quarter with crescent roll. Place in casserole dish. Melt margarine and mix with brown sugar. Pour over rolls. Bake at 375 degrees for 30 minutes. After 15 minutes lay foil across top to prevent crust from over-browning.

*We recommend Romes or Goldens, but you can use any of the cooking apples listed on the Farmer's Market page.