

By Ashleigh Noyes

Tribune Staff

As many of you may know, last year's Thanksgiving in my family was pretty exciting. My biological family came from all around to attend the first Thanksgiving at my Dad's house. Thinking back to that great day, this year could be the best yet.

This Thanksgiving we will have our first ever conjoined family holiday. Not only will it include my very traditional family, but also part of my husband's family. I am very blessed that I have such a wonderful husband whose family is so flexible. They never complain about my crazy planning months in advance, my compulsive list making, or my overexcitement when it comes to family holidays! I think they have just come to expect it.

I get to share my favorite holiday of the year with so many very important people in my life who live both far and near. A true blessing and excellent reason to give thanks!

Since there will be some new faces, why not add some new tastes to the menu this year. I am making the executive decision (sorry Mom) to introduce these tasty morsels to the dessert list for the Young/Noyes Thanksgiving 2010. Feel free to add them to your list as well, and have a very Happy Thanksgiving!

Holiday Apple Dumplings

1 pastry for 2-crust pie

Syrup:

6 apples (peeled and cored)

1 cup granulated sugar

3 Tablespoons butter

Filling:

1-1/2 cups water

1/2 cup granulated sugar

1/2 cup cream

1 1/2 teaspoons cinnamon

1/4 teaspoon cinnamon

1 1/2 teaspoons nutmeg

1/4 teaspoon nutmeg

2 tablespoons butter (softened)

1/2 teaspoon vanilla

Preheat oven to 425°F. Lightly flour a work surface and roll pastry slightly less than 1/8" thick. Cut into 7" squares.

Meanwhile, bring syrup ingredients to boil and continue to boil for 3 minutes.

Put apple on center of each pastry square. Fill with mixture of sugar, cinnamon, nutmeg. Dot each with teaspoon of butter. Bring points of pastry up over apple and overlap.

Place apples a few inches apart in greased baking pan. Pour 1 cup hot syrup mixture around dumplings. Bake at 425°F for 35-45 minutes, basting frequently. Just before serving pour rest of warm syrup over dumplings and serve with vanilla ice cream if desired.