



Easy Peach Dumpling Dessert Recipe

A Little Story About Peaches

My grandpa had a peach tree in his backyard. Its branches were always heavy with fruit. We would pick them on hot summer afternoons.

My sister and I would eat them right there. The sweet juice would run down our chins. I still laugh at that messy, happy memory. It taught me that the best food comes with a good story.

Let's Make Some Magic

First, get your pan ready. Then, peel your peach and cut it into eight pieces. The crescent roll dough is fun to unroll. It always reminds me of

pulling a blanket off in the morning.

Wrap each peach slice in a crescent roll blanket. Tuck them into your baking dish. They look like little packages of joy waiting to happen. What is your favorite fruit to bake with? Tell me if you have one.

The Sweet, Buttery Secret

Now, mix the melted butter, sugar, and cinnamon. Doesn't that smell amazing? This mixture is the heart of the dessert. It soaks into the dough and makes it rich and sweet.

Spoon it over your little dumplings. This step matters because it creates a yummy sauce. It brings all the flavors together in the oven. Good food is about bringing things together, just like family.

The Surprise Ingredient

Here is the fun part. Pour the lemon-lime soda around the dumplings. Not on top! I know it sounds strange. My neighbor shared this trick with me years ago.

Fun fact: The soda makes the sauce bubbly and light. It helps create a wonderful syrup while it bakes. Have you ever used a surprising ingredient in a recipe? I love hearing about kitchen experiments.

Warm and Cozy from the Oven

Bake them until they are golden brown. Your whole house will smell like a hug. That warm, sugary smell is one of my favorite things in the world.

Let them cool just a little. Then, serve them warm. A scoop of vanilla ice

cream on top is just perfect. The mix of hot and cold is so good. Do you prefer whipped cream or ice cream on your warm desserts?

Why This All Matters

This recipe is more than just a dessert. It is about making something with your hands. It is about creating a happy moment to share.

Simple recipes like this matter. They show us that you do not need to be a fancy chef. You just need a willing heart. Sharing food is a way to show people you care. That is a lesson worth learning.

See also [Scotcharoos Recipe](#)



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Ingredients:

| Ingredient | Amount | Notes |
|-----------------------------|--------------------------|-------------------------------------|
| Peach | 1 large | Peeled and sliced into eight wedges |
| Refrigerated crescent rolls | 1 (8-ounce) 8-count tube | |
| Butter | 1/2 cup | Melted |
| Sugar | 3/4 cup | |
| Cinnamon | 1/2 teaspoon | |
| All-purpose flour | 1 1/2 tablespoons | |
| Lemon-lime soda | 3/4 cup | |



Easy Peach Dumpling Dessert Recipe

My Easy Peach Dumpling Dessert

Oh, this recipe takes me back. My grandson Leo calls it “peach pie magic.” It is so simple to make. You just wrap a sweet peach slice in a crescent roll. Then you pour a buttery, cinnamony sauce all over. The secret ingredient is a fizzy lemon-lime soda. It makes the most amazing, gooey sauce while it bakes. Your whole house will smell like a happy bakery. Doesn’t that sound wonderful?

- **Step 1:** First, get your oven ready at 350°F. Grab an 8×8-inch baking dish. Give it a quick spray so nothing sticks. Now, take your peach. Gently peel its fuzzy skin. Slice it into eight pretty wedges. I always think they look like little moons.
- **Step 2:** Open that tube of crescent rolls. It always makes me jump! Unroll the dough. Place one peach slice on the wide end of a triangle. Then just roll it up like a tiny blanket. Put each little bundle in your dish. They look so cozy in there.
- **Step 3:** Let’s make the sweet sauce. Melt your butter in a small bowl. Stir in the sugar and cinnamon. Then add the flour. Mix it until it’s just combined. Spoon this lovely mixture over each dumpling. Cover them all in sweetness.
- **Step 4:** Here is the magic part. Slowly pour the lemon-lime soda around the dumplings. (My hard-learned tip: pour it in the empty spaces, not on top! This keeps your dough crispy). The soda will bubble and create a sauce. It always reminds me of a science experiment.
- **Step 5:** Bake for 35 to 40 minutes. Wait until they are golden brown. The smell is absolutely amazing. Let them cool just a little. They are best served warm. **What's your favorite warm dessert? Share below!**

Cook Time: 35-40 minutes

Total Time: 50 minutes

Yield: 8 dumplings

Category: Dessert

Let's Get Creative with Your Dumplings

Once you know the basics, you can have so much fun. Try using different fruits. I have used apple slices instead of peach. They taste just like mini apple pies. You can also play with the flavors. A dash of nutmeg in the sauce is so cozy. Or use a different fizzy drink. Ginger ale gives it a lovely little zing. Cooking should be a fun adventure. Don't be afraid to try new things.

- **Apple Pie Twist:** Swap the peach for a tart green apple.
- **Berry Burst:** Add a few fresh raspberries inside the roll.
- **Cozy Spice:** Mix a pinch of nutmeg into your cinnamon sugar.

See also Berry Mix Vegan Delight

Which one would you try first? Comment below!

Serving Your Peach Dumplings

Now, for the very best part. How do you eat these warm, gooey dumplings? A big scoop of vanilla ice cream is my favorite. The cold ice cream melts into the warm peach. It is pure happiness. You could also use fresh whipped cream. It looks so pretty dusted with a little cinnamon. For a drink, a cold glass of milk is perfect. For the grown-ups, a sweet dessert wine pairs beautifully. It's a lovely end to any meal.

Which would you choose tonight?



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Keeping Your Peach Dumplings Happy

These dumplings are best eaten warm from the oven. But you can save them for later. Let them cool completely first. Then, cover the dish tightly and put it in the fridge. They will be good for two days.

You can freeze them for a month. I wrap each one individually. This stops them from sticking together. My grandson loves when I do this. He can have a sweet treat anytime.

To reheat, just warm them in the oven. This keeps them from getting soggy. I once used the microwave and was so disappointed. The pastry lost its lovely crunch.

Batch cooking saves you time on busy days. It also fills your kitchen with a wonderful smell twice. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Is your pastry tearing? The dough can be delicate. Just pinch any tears together with your fingers. It will bake up just fine. I remember when I rushed and tore three in a row.

Is the butter mixture too thick? Add a tiny bit more melted butter. This helps it pour easily over the dumplings. Getting the topping right matters. It makes every bite sweet and cinnamony.

Are the bottoms a bit soggy? Make sure you pour the soda around the dumplings. Do not pour it on top. This little trick gives you a crispy bottom. Solving small problems builds your cooking confidence. **Which**

of these problems have you run into before?

Your Peach Dumpling Questions Answered

Q: Can I make this gluten-free?

A: Yes! Just use a gluten-free crescent roll dough. The rest of the recipe stays the same.

See also Fluffy Sweet Potato Cookie Delights

Q: Can I make it ahead?

A: You can assemble it the night before. Keep it covered in the fridge. Bake it when you are ready.

Q: What if I don't have a peach?

A: A firm pear or an apple works wonderfully. Just slice them thin.

Q: Can I make a bigger batch?

A: Of course! Double all the ingredients. Use a 9×13-inch baking dish instead.

Q: Any extra tips?

A: A pinch of nutmeg in the sugar is lovely. It adds a little warmth. Fun fact: nutmeg comes from the seed of a tropical fruit. **Which tip will you try first?**

Until Next Time, My Dear

I hope you love making this recipe. It always brings a smile to my face. Sharing food is one of life's great joys.

I would be so thrilled to see your creations. Your kitchen stories make my day. **Have you tried this recipe? Tag us on Pinterest!** You can



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find me at The Cozy Hearth.

Happy cooking!

—Elowen Thorn.

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Easy Peach Dumpling Dessert Recipe

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[American](#)



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Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **40 minutes**

Rest time:



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Total time: **55 minutes**



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Servings: **8 servings**

Calories: **296 kcal**

Best Season: Summer

Description

Experience the delightful simplicity of this Easy Peach Dumpling

Dessert, featuring fresh peaches wrapped in crescent rolls and baked in a buttery cinnamon sauce.

Ingredients

- ▢ 1 large peach
- ▢ 1 (8-ounce) 8-count tube of refrigerated crescent rolls
- ▢ 1/2 cup butter, melted
- ▢ 3/4 cup sugar
- ▢ 1/2 teaspoon cinnamon
- ▢ 1 1/2 tablespoons all-purpose flour
- ▢ 3/4 cup lemon-lime soda

Instructions

1. Preheat the oven to 350°F and lightly spray an 8×8-inch glass baking dish with nonstick cooking spray. Peel and slice the peach into eight wedges, discarding the pit.
2. Open the can of crescent rolls and unroll them. Place one peach slice on the wide end of one crescent and roll it up in the crescent. Place them in the baking dish. Continue with other rolls.
3. In a small bowl combine the melted butter, sugar, cinnamon, and flour and mix until just combined. Spoon the mixture over each crescent.
4. Pour the lemon-lime soda into the empty spaces between the dumplings being cautious not to pour it on top of the dumplings. Bake for 35 to 40 minutes or until crescents are golden brown. Serve warm with fresh whipped cream or vanilla ice cream.

Notes

For best results, serve immediately while warm. You can substitute the peach with apples or other firm fruits if desired.

Keywords:Peach, Dumpling, Dessert, Crescent Rolls, Easy