



Sweet Potato Dumplings

Servings: **8 Servings**

Ingredients

- 1 (8-count) roll of crescent rolls
 - 4 frozen sweet potato patties
 - 1 cup of water
 - 1 cup of sugar
 - 6 Tablespoons of butter
 - 1/2 tablespoon of Cornstarch
 - 1 teaspoon of vanilla extract
 - Cinnamon for sprinkling on top
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Directions

Preheat oven to 350° F.

You are only going to need 4 of these patties so just put the rest in the freezer for next time. Once you taste these sweet potato dumplings, you'll know that there will definitely be a "next time".

Cut each patty in half.

Open and unroll the crescent rolls.

Separate the triangles. Place each sweet potato patty on the wide end of each triangle.

As you roll up each sweet potato half in the crescent roll, tuck the ends in. They don't have to be perfect, they don't have to be sealed so it's okay if the sweet potatoes aren't completely covered.

crescent roll recipes

After you finish rolling them up, place in an 8"x8" glass baking dish with the pointy end of the crescent roll facing down. If you are doubling this recipe, use a 9"x13" glass baking dish.

In a saucepan, combine the water, sugar and cornstarch. Mix well. Add the butter.

Heat over medium heat, stirring occasionally until the butter has melted and the sugar has dissolved.

Remove from heat and stir in the vanilla extract.

Pour the sugar mixture over the dumplings.

Sprinkle with cinnamon. I like a lot of cinnamon on mine.

Bake in the preheated 350° F oven for 35 to 40 minutes.

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