

# Apple Crisp Pizza

This turned out great!! I just added a couple dashes of nutmeg to the apples as well as the cinnamon. I used Granny Smith and honey crisp apples and the taste was awesome! I will definitely make this again.

While trying to be a hybrid between a pie and a crisp it does not succeed. Yes it maybe more easier than making a pie but alot more harder than making a crisp. The flavor just fell flat for me. I will still stick to my tried and true apple pie and crisp recipes!

Delicious, quick and easy! Sometimes an entire pie is just too much for us. This recipe was perfect for dessert with just a few slices leftover that will definitely be gone tomorrow. I forgot the caramel topping, but the vanilla ice cream paired well with this pizza. With apple season just around the corner, I anticipate making this dessert often.

This has been a hit every time I've made it for a potluck or family dinner. I've been asked for the recipe countless times. I use a large tube of crescent rolls for the crust, because it's quicker and easier then making my own crust, and it turns out great every time. For variation, try a large tube of cinnamon rolls to make a crust. Press them out thin on the pan and seal the seams. Proceed with the recipe as written. Just when you thought it couldn't get any better! All that cinnamony goodness. YUM!!! And don't forget the vanilla ice cream.

**For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends**

**Ingredients:**

Pastry for single-crust pie (9 inches)

2/3 cup sugar

3 tablespoons all-purpose flour

1 teaspoon ground Cinnamon

4 medium apples (like Gala, Fiji, Braeburn, Empire) peeled and diced into 1/4 inch pieces

**TOPPING:**

1/2 cup all-purpose flour

1/3 cup packed brown sugar

1/2 cup old-fashioned rolled oats

1 teaspoon ground cinnamon

1/4 cup salted butter, softened

**DRIZZLE:**

1/2 cup caramel topping

**Instructions:**

Preheat oven to 350 degrees.

Roll pastry to fit a 12 inch pizza pan; fold under edges to give the pizza a bit of a raised crust. Combine sugar, flour and cinnamon in a medium bowl. Add peeled, diced apples and toss. Arrange the apples in a single layer over the pie crust to completely cover it.

For the topping: Combine the flour, brown sugar, oats, cinnamon, and butter in a bowl. Mix well. Sprinkle topping evenly over the apples.

Bake at 350 degrees for 35-40 minutes or until apples are tender. Remove from oven and immediately drizzle with caramel topping. Cut into pizza slices and serve warm with ice cream. Makes 12 servings.