

Apple Crisp Pizza



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.

From: <http://www.tomatohero.com/recipes/apple-crisp-pizza/>