

## APPLE DESSERT PIZZA

This sweet pizza is a hit for snacking, dessert or breakfast!

**Preparation Time:** 15 minutes

**Baking Time:** 30 minutes

*Serves 8*

|                 |  |
|-----------------|--|
| 1               | 650 g pizza dough (or recipe for large dough)                            |
| 2 tbsp (25 mL)  | butter, melted   |
| 1/4 cup (50 mL) | granulated sugar   |
| 1 tsp (5 mL)    | cinnamon   |
| 3 cups (750 mL) | thinly sliced peeled Ontario Apples (such as Empire, McIntosh, Cortland) |
| 1/4 cup (50 mL) | golden raisins <b>or</b> dried cranberries                               |
| 1/4 cup (50 mL) | chopped pecans <b>or</b> walnuts   |
| 1/4 cup (50 mL) | semisweet <b>or</b> milk chocolate chips                                 |

### **Cinnamon Icing (recipe follows):**

Press or roll pizza dough into 12-inch (30 cm) circle; place on pizza pan or large baking sheet sprayed with cooking spray. Brush 1-inch (2.5 cm) edge of dough with a little of the melted butter. In small bowl, mix sugar with cinnamon; sprinkle 1 tbsp (15 mL) over buttered edge.

In medium bowl, toss apples with remaining butter and sugar mixture until well coated. Arrange over dough just inside sugar edging. Bake in 400°F (200°C) oven for 20 minutes.

Sprinkle with raisins, pecans and chocolate chips; bake for 10 minutes or until apples are tender and edge of dough is lightly browned. Let cool slightly; cut into wedges. If desired, drizzle with Cinnamon Icing.

**Cinnamon Icing:** In small bowl, mix 1/2 cup (125 mL) icing sugar with 1/4 tsp (1 mL) cinnamon; stir in 1 tbsp (15 mL) milk.

### **Nutritional Information:**

1 Serving:

|               |          |
|---------------|----------|
| PROTEIN:      | 7 grams  |
| FAT:          | 10 grams |
| CARBOHYDRATE: | 56 grams |
| CALORIES:     | 334      |
| FIBRE:        | 4 grams  |