

Homemade Apple Pizza

A soft homemade pizza crust with a cream cheese spread and apple slices, topped with a crumb topping

Yield:

12-16 slices

Ingredients:

Pizza Crust:

1 cup warm water (112-115 degrees F)

1/2 teaspoon salt

1 tablespoon sugar

2 tablespoons oil

3 cups flour

1 tablespoon dry yeast

Apple topping:

3 tablespoons butter

3 large cooking apples, peeled and sliced thinly

3/4 cup sugar

3 tablespoons flour

2 teaspoons cinnamon

Cream cheese spread:

4 ounces cream cheese, softened

2 tablespoons sugar

1 tablespoon lemon juice

1/4 teaspoon nutmeg

Crumb topping:

1/3 cup flour

1 teaspoon cinnamon

1/3 cup sugar

1/4 cup soft butter

1/3 cup quick oats

Instructions:

1. Making the crust: First, combine water, salt, sugar, and oil in a small bowl. Whisk together flour and yeast in a large bowl. Add wet ingredients and knead into a smooth dough, adding additional flour if needed. Knead for about 5 minutes, cover dough with a towel, and then set aside to rest while you prepare the rest of the ingredients.

2. Making the apple topping: Whisk together the flour, sugar, and cinnamon in a medium-sized saucepan. Add butter and apples, and heat over medium heat, stirring frequently, until mixture comes to a boil. Reduce heat and simmer just until apples are tender. Set aside to cool.

3. Make the cream cheese spread by combining the cream cheese, sugar, lemon juice, and nutmeg in a bowl and beating until smooth. Set aside.

4. Combine crumb topping ingredients until mixed and crumbly.

5. Punch down dough from step 1, and spread onto a greased 16-inch round pizza pan, or onto pan(s) of your choice. Gently spread cream cheese over dough with a knife or spatula. Pour apple mixture evenly over cream cheese. Sprinkle with crumb topping.

6. Cover pizza and let set in a warm place for about 15-20 minutes. Preheat oven to 375 degrees and bake pizza in the center of the oven for 25-30 minutes, until done.



This recipe is from Tammy's Recipes.