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| **Apple Crisp Dessert Pizza** |

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| **Makes** | 30 tastes in the classroom | **From the****garden:** |  |

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| **Equipment** | **Ingredients**  |

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| * Non slip mat
* Chopping board
* Cooks knife
* Vegetable peeler
* 2x Medium bowls
* Flat baking tray
 | * Basic pizza dough

**Apple topping*** 2/3 cup sugar
* 3 tablespoons plain flour
* 1 teaspoon cinnamon
* 4 medium apples (peeled and thinly sliced)

**Crumble topping*** ½ cup plain flour
* 1/3 cup brown sugar
* ½ cup rolled oats
* 1 teaspoon cinnamon
* ¼ cup butter (softened)

**Drizzle*** ½ cup Caramel topping
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| **What to do** |

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| 1. Preheat oven to 240 degrees.
2. Combine flour, sugar and cinnamon into a medium bowl. Add apples and gently toss to combine.
3. Arrange the apples in a single layer to completely cover prepared base.
4. In a separate bowl combine crumble topping ingredients and gently rub with fingertips. Sprinkle topping evenly over apples .
5. Bake for 20-25 minutes.
6. Remove and immediately drizzle with caramel topping.
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| **Bottom Drawer** |  *Did you know?* This sweet pizza is extra delightful when served with fresh whipped cream or a delicious dollop of ice-cream. |