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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. |