



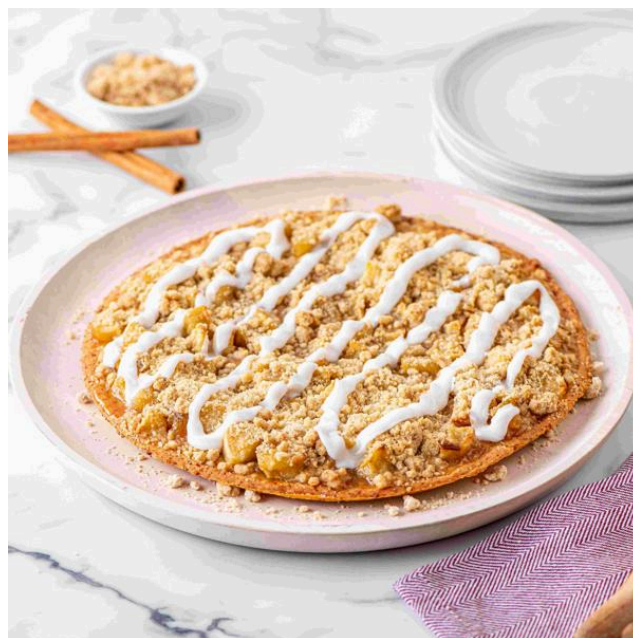
## SWEET APPLE DESSERT PIZZA

For a sweet spin on your pizza menu, try this Sweet Apple Dessert Pizza, made easy with our parbaked Seasoned Cauliflower Pizza Crust. Made with over 20% cauliflower, Rich's 10" Gluten-Free Seasoned Cauliflower Pizza Crust delivers on both plant-based and gluten-free demands with the delicious taste and texture of traditional pizza.

**Yield:** 1 Pizza

## INGREDIENTS

	<b>RICH'S</b> 10" Seasoned Cauliflower Pizza Crust (Gluten Free), 16 5.2-Oz (#18602)
2 Each	Apples, chopped
1 tbsp.	Unsalted Butter, softened
3 tbsp.	Brown Sugar
1/2 tsp.	Cinnamon
2/3 C	All Purpose Flour (or Gluten-Free Flour)
1/4 C	Brown Sugar
1/2 tsp.	Cinnamon
4 tbsp.	Butter, softened
1/2 C	Icing (or Vanilla Frosting)



## DIRECTIONS

- 1 Preheat oven to 425°F
- 2 Add chopped apples, 2 tbsp brown sugar and butter to a skillet over medium heat and cook until apples are tender
- 3 Once cooked, remove from heat and set aside to cool
- 4 In a small bowl, mix 4 tbsp of softened butter, ½ C brown sugar, cinnamon and flour together to form a crumble
- 5 Top Seasoned Cauliflower Crust with the cooked brown sugar apples
- 6 Sprinkle the pizza with the crumble topping and bake for 12-15 minutes
- 7 Allow pizza to cool before adding a drizzle of icing to the top. Serve