



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

RICH'S 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

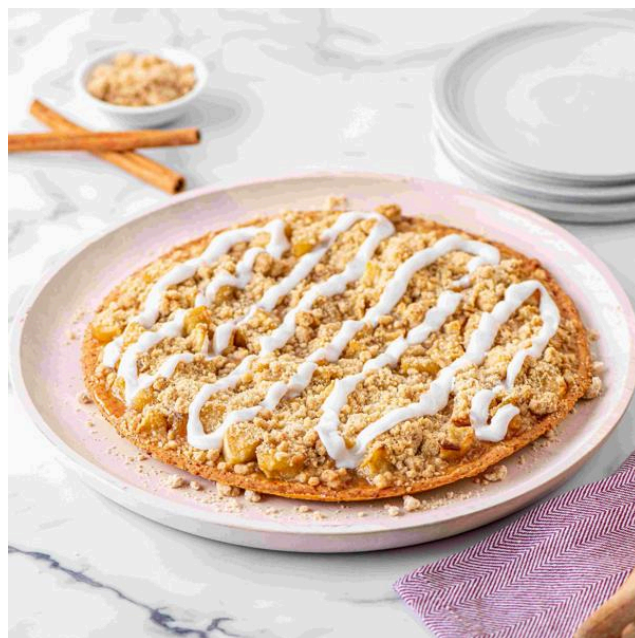
2/3 C All Purpose Flour (or Gluten-Free Flour)

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, 1/2 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