



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

