

Apple Crumble Pizza

Ingredients

- 1 x quantity of pre made pizza dough
 - 2/3 cup sugar
 - 3 tablespoons all-purpose flour
 - 1 teaspoon ground cinnamon
 - 6 medium baking apples, cut into thin slices. **Do not peel apples.**
 - **TOPPING:**
 - 1/2 cup all-purpose flour
 - 1/3 cup packed brown sugar
 - 1/3 cup rolled oats
 - 1 teaspoon ground cinnamon
 - 1/4 cup unsalted butter, softened
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Directions

- **1.** Pre heat oven 230C.
 - **2.** Roll out pizza dough, flute the edges.
 - **3.** Combine sugar, flour and cinnamon in a bowl. Add thinly slice apples and toss.
 - **4.** Arrange the apples in a single layer in a circular pattern to completely cover the dough.
 - **Crumble Topping:**
 - **5.** Rub the flour and butter together with your fingertips until it resembles fine bread crumbs. Combine the rest of the topping ingredients; sprinkle over apples.
 - **6.** Bake in the oven for 20 minutes or until apples are tender. Remove from the oven and serve immediately.
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