



TAFFY APPLE PIZZA



- 1 packet Caramel Apple Dip Mix
- 1 package refrigerated sugar cookie dough
- 8 oz. cream cheese, softened
- 1/3 cup peanut butter*
- 1 large tart apple**, unpeeled and thinly sliced
- 1/4 cup chopped peanuts, *optional*

**To measure peanut butter, spray measuring cup with cooking spray before filling for easy removal.*

***To prevent apples from browning, mix 3 tablespoons of lemon juice and 1 cup of water. Immediately place sliced apples into mixture and allow to soak for 5 minutes. Allow apple slices to drain on a paper towel before placing on pizza.*

Preheat oven to 350°. Lightly spray pizza pan with cooking spray. With lightly floured hands, pat cookie dough onto pizza pan. Bake at 350° for 12 to 14 minutes or until lightly browned. Cool.

In mixing bowl, beat the softened cream cheese, peanut butter and **Caramel Apple Dip Mix** until well blended and creamy. Spread over cooled cookie crust. Arrange sliced apples in pinwheel pattern on top. Sprinkle with peanuts.



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