

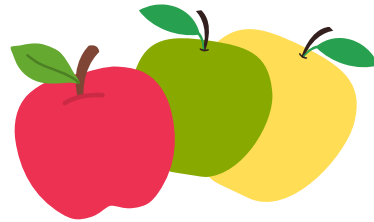
# Apple Pizza

I am always searching for something new and delicious to use as a treat for the Country Boy...yes, you can also interchange 'treat' for 'bribe'...

Imagine my delight when I figured out this delicious twist on my apple pie recipe – instead of pie, make a Pizza! It's quick. It's easy, and if you are lucky, there will be enough left over for a snack or for your lunch the next day.

## Apple Pizza

1-1/2 cups Flour  
1 teaspoon Salt  
1/2 cup Shortening  
1 cup Grated Cheddar Cheese  
Ice Water  
1/2 cup Powdered Non-Dairy Creamer  
1/2 cup Brown Sugar, packed  
1/2 cup Flour  
1/4 teaspoon Salt  
1/2 cup Sugar  
1-1/2 teaspoon Cinnamon  
1/8 teaspoon Ginger  
1/8 teaspoon Nutmeg  
6 cups of Sliced Apples – or – 1 quart Home canned Apples – or – 2 cans Apple Slices  
1/4 cup Butter



In a large bowl, blend together the flour and salt. Cut in the shortening, until the mixture is crumbly. Stir in the cheese. Add ice water slowly, until the dough holds together. Roll out on a floured board to the size of a pizza pan or cookie sheet. Set aside.

In a separate bowl, mix the creamer, sugars, flour, salt and spices. Cut in the butter until mixture becomes crumbly. Sprinkle just enough of the sugar/spice mixture on the crust. Top with a layer of apples. Cover the apples with the remaining sugar/spice mixture. Bake for 30 minutes until the apples are tender and the pizza is bubbly. Use a pizza cutter to cut into wedges or rectangles.

The best way to serve this is warm from the oven, topped with a scoop of vanilla ice cream, and topped with a ribbon of caramel sauce.

Now, doesn't this make a great bribe...um...I mean, TREAT!!!