



[Apple Pie Pizza](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 20 Minutes

Cook Time: 22 Minutes

Total Time: 52 Minutes

Apple Pie Pizza Ingredients:

- 16 oz Pillsbury Ready to Bake Sugar Cookie Dough (1 package)
- 21 oz Can Apple Pie Filling
- 5 TBSP Butter, softened
- $\frac{3}{4}$ cup All Purpose Flour
- $\frac{3}{4}$ cup Brown Sugar
- 2 tsp Ground Cinnamon
- 2 cups Powdered Sugar
- 3 TBSP Milk

Apple Pie Pizza Mise en Place:

- Preheat oven to 350°.
- Allow ready to bake sugar cookie dough to sit at room temperature for 10 minutes.
- Place the cookie dough in the middle of a pizza pan. Using a rolling pin, roll the dough out to the edges of the pan forming a pizza crust.
- Partially bake the sugar cookie pizza crust for 8-10 minutes or until the crust is set and firm at the edges. Remove from oven; set aside to cool slightly.
- Reduce oven temperature to 325°.
- Pour apple pie filling into a medium bowl. Cut the apple chunks into smaller pieces to make it easier to spread evenly on the pizza pan.
- Using a spatula, spread the apple pie mixture on the sugar cookie pizza crust.
- Combine flour, brown sugar, softened butter and ground cinnamon in a large bowl. Using a fork or pastry cutter, cut into the ingredients until a crumb mixture forms. This is the streusel topping.

- Generously sprinkle the streusel crumb crumbs on top of the apples that are spread in the pizza pan.
 - Bake at 325° for 10-12 minutes or until the apple mixture starts bubbling.
 - Remove from oven and set aside to cool slightly while making glaze.
 - Combine powdered sugar and milk in a mixing bowl and stir until a thick glaze forms.
 - Using a spoon, drizzle the glaze on top of the warm apple pie pizza.
 - Serve while warm.
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- Makes 8 servings Apple Pie Pizza