



The Micheff Sisters

Pizza Extravaganza (3/15/17)

APPLE STREUSEL PIZZA

Ingredients:

Filling:

10 medium apples, peeled, cored and sliced thin
1 – 12 fl. oz. can unsweetened frozen apple juice
3 tablespoons cornstarch
1 teaspoon ground cinnamon

Streusel topping:

1 cup quick oats
1 cup all-purpose flour
1 teaspoon ground cinnamon
 $\frac{3}{4}$ cup dark brown sugar
 $\frac{1}{2}$ cup vegan margarine, softened OR $\frac{1}{2}$ c cold-pressed,
virgin coconut oil – softened

Glaze:

1 cup powdered sugar
 $\frac{1}{4}$ cup unsweetened original almond milk
 $\frac{1}{2}$ teaspoon pure vanilla extract
 $\frac{1}{2}$ teaspoon pure almond extract

Dairy-free pizza crust dough, enough for one pizza



Directions:

In a large saucepan, put the frozen apple juice, cornstarch and cinnamon. Stir until well mixed and then heat over medium heat until thickened, stirring constantly. Mix in the apples and stir to coat all the apples. Reduce heat to low and cook until apples are softened. Remove from heat and set aside.

In a medium mixing bowl all the dry ingredients for the streusel topping and stir to mix. Add the softened margarine or coconut oil and stir until soft clumps form. Add a few sprinkles of water if it is to dry.

Spray a 14-inch round pizza pan with a non-stick cooking spray and then spread out the pizza dough evenly on the pan. Cover with the cooked apples, and then sprinkle on the streusel topping making sure to spread it evenly. Bake in a 400-degree oven for 20 minutes or until the bottom of the pizza crust is golden brown. Remove from oven and let cool about 10 minutes. For the glaze: combine all ingredients and mix well. Drizzle the top with the glaze. Serve warm or at room temperature.

Yields: 1 – 14 inch round pizza
Fruit filling yields – 6 cups