

*Recipe Compliments of*



## *Taffy Apple Pizza*

*If you love caramel apples, you'll love Taffy Apple Pizza!*

### **Taffy Apple Pizza**

**INGREDIENTS:**

1 package refrigerated sugar cookie dough  
Flour (for coating hands)  
1 packet Country Home Creations Caramel Apple Dip Mix  
1 8-ounce package 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 nonstick cooking spray before filling for easy removal.

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

**DIRECTIONS:**

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

In a 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 a pinwheel pattern on top. Sprinkle with peanuts, if desired.

*Recipe Courtesy of Country Home Creations*