



SKYE BLUE

Kitchens

DESSERT PIZZA

Line a flat baking tray with baking paper. Pre heat oven to 200°C (after dough has risen)

What you need:

1 batch of Chocolate Chip bread dough
1 apple washed, cut into quarters and thinly sliced
¾ cup sugar free apple puree
½ cup ricotta cheese ((note 1)
Ground cinnamon
Caramel Sauce



To Make:

Make chocolate chip bread dough as per the recipe for Chocolate Chip Bread. Tip dough onto baking tray. Spread evenly into a circle, about 25cm diameter. Allow to rise for 20 minutes as per the choc chip bread recipe. Pre heat oven to 200°C. Bake pizza dough for 10-12 minutes (ovens will vary). Remove from the oven. Slip the baking paper with the pizza base onto a cooling rack. After cooling for about 15 minutes spread the base with the ricotta cheese. Top with the apple puree then arrange the apple slices on top. Pour a little of the caramel sauce over the top. Place the pizza back into the oven for 10 minutes. Again slip off the tray and cool on a wire rack. Just before serving swirl with the remaining caramel sauce.

Note:

1. For dairy free use coconut yoghurt.

Tip: As a special treat serve warm with a scoop of vanilla ice cream. Pizza base (without topping)