

## Taffy Apple Pizza

### Ingredients:

1 package (18 ounces) refrigerated sugar cookie dough	1/2 teaspoon vanilla
1 package (8 ounces) cream cheese, softened	2 medium Granny Smith apples
1/2 cup packed brown sugar	1/4 cup caramel ice cream topping
1/4 cup creamy peanut butter	1/2 cup peanuts, chopped

### Directions:

1. Preheat oven to 350°F. Shape cookie dough into a ball and place in center of **Large Round Stone**; flatten slightly. Using lightly floured **Baker's Roller®**, roll out dough to a 14-inch circle, about 1/4 inch thick. Bake 16-18 minutes or until light golden brown. Remove from oven; cool 10 minutes. Carefully loosen cookie from baking stone using **Serrated Bread Knife**; cool completely on baking stone.
2. Combine cream cheese, brown sugar, peanut butter and vanilla in **Small Batter Bowl**; mix well. Spread cream cheese mixture evenly over cookie.
3. Peel, core and slice apples using **Apple Peeler/Corer/Slicer**. Cut apple slices in half and arrange evenly over cream cheese mixture.
4. Microwave ice cream topping on HIGH 30-45 seconds or until warm; drizzle evenly over apples. Chop peanuts using **Food Chopper**; sprinkle over apples. Cut into wedges.

Yield: 16 servings

Nutrients per serving: Calories 300, Total Fat 17 g, Saturated Fat 5 g, Cholesterol 25 mg, Carbohydrate 36 g, Protein 5 g, Sodium 270 mg, Fiber 1 g

Cook's Tips: Use the **Jar Opener** to open the jar of caramel ice cream topping with ease.

The **Large Spreader** is handy for spreading the cream cheese mixture over the cooled cookie. Our **Small Spreader** works equally well for spreading frosting and thick glazes over baked goods.

Dip apples in lemon-lime flavored carbonated soda or lemon juice to prevent them from turning brown.

Add a touch of spice to this dessert pizza by sprinkling ground cinnamon over the apple slices in Step 3 using the **Flour/Sugar Shaker**.