



### Candied Apple Nut Cookie Pizza

4 Tablespoons granulated sugar  
1 cup salted mixed nuts  
1/2 cup granulated sugar  
1/2 cup almond meal flour  
1-1/2 cups all purpose flour  
1/2 teaspoon grated lemon peel  
1/2 cup cold butter, cut into chunks  
1/2 cup shredded apple with the peel  
1 teaspoon lemon juice  
2 teaspoons sugar  
1/4 to 1/2 teaspoon cinnamon  
Glaze:  
1/2 cup confectioners' sugar  
1/2 teaspoon lemon juice  
2 teaspoons water as needed

Preheat oven 325 degrees F. Line 12 inch pizza pan with greased release foil. Set aside.

Sprinkle sugar in 10 inch nonstick frying pan over medium high heat; shake often while melting and turning golden, about 5 minutes. Remove from heat, quickly stir in mixed nuts; tossing to coat nuts with sugar glaze. Place nuts onto greased foil to cool. Separate warm nuts into individual pieces. Set aside.

Place 1/2 cup sugar, almond flour, all purpose flour, and lemon peel in food processor; whirl several times to mix ingredients. Add chunks of cold butter and process to form fine crumbs.

Add shredded apple and lemon juice to crumbs; process several times to form crumb-like dough.

Spread crumbs evenly into 9-1/2 inch round circle in foil lined greased 12 inch pizza pan. Sprinkle candied nuts over top; pressing lightly into crust. If desired, lightly indent the crumb for a fancy edge. Sprinkle pizza top lightly with combined cinnamon sugar.

Bake in preheated 325 degree F. oven for 40 to 45 minutes or golden brown. Let cool in pan.

In small bowl, stir together confectioners' sugar, lemon juice, and water until smooth. Drizzle over cooled cookie pizza.

Remove foil from under cooled pizza; place pizza on serving plate or pizza pan; carefully slice into wedges. Serves: 10 slices

**Cook's Note:** Uses about 1 small Gala apple; shred the apple with the peel. For a browner lower crust, use a lower level in your oven but not the lowest level.

**About the Recipe:** If you love butter cookies or shortbread, you will love this recipe. It's flavored lightly with bits of shredded apples and topped with crunchy candied mixed nuts. A light lemon glaze adds that final touch of sweetness. There's only one problem, you "just can't eat only one piece." It's that good!