



Granola Apple Coffee Cake Pizza

1-3/4 to 2 cups all purpose flour
2-1/4 teaspoons quick acting or pizza crust yeast
2 Tablespoons granulated sugar
3/4 teaspoon salt
2/3 cup warm water (120 to 130 degrees F)
1 Tablespoon melted butter
1 Tablespoon olive oil

Topping:

1 (21 ounce) can apple pie filling
1/2 cup fine shredded sharp cheddar cheese
2/3 cup granola crumbs (without raisins)

Frosting

3/4 cup confectioners' sugar
1/2 teaspoon vanilla extract
1 Tablespoon low fat milk or water

Preheat oven to 425 degrees F.

In a mixing bowl, stir 1 cup flour, undissolved yeast, sugar, and salt. Add warm water, butter, and oil; mix to blend, about 1 minute. Gradually add enough remaining flour to make a soft dough. Dough will form a soft ball. Knead until dough is smooth and elastic, add small amount of flour if necessary.

Roll dough on lightly floured surface into 12 inch circle; place on greased pizza pan. Form a pie edge rim around the edge of the dough.

In a bowl, stir apple filling with shredded cheese; spread over crust, leaving about 1 inch on edges; sprinkle with granola crumbs.

Bake in preheated oven on lower rack 12 to 15 minutes until crust and granola are golden brown. Remove from oven; cool to warm.

Prepare glaze: In a small bowl, combine confectioners' sugar, vanilla, and milk until smooth and glaze consistency. Drizzle over pizza.

Serve pizza sliced into wedges Serves: one 12 inch coffee cake pizza

Inspired by: Fleischmanns Pizza Crust Yeast Recipes

<http://www.breadworld.com/recipes/Apple-Granola-Pizza-with-Vanilla-Drizzle>

Note: I used crumbs from the granola recipe on September 2016. Remove cranberries and cherries from the crumbs.

<http://www.gloriagoodtaste.com/wp-content/uploads/2016/09/Granola-Breakfast-Brittle-A.pdf>

About the Recipe: It's perfect to serve as a breakfast coffee cake, topped with juicy apples, cheddar cheese, and crunchy granola topping. The added benefit is that it also makes a perfect dessert with a touch of whipped cream.