



Makes 4 pizzas
Preparation Time: 20 minutes
Cook Time: 15 minutes

INGREDIENTS:

12 oz. store-bought or
[Homemade Oil-Free Pizza Dough](#)

2 medium apples, cored, peeled
if desired, and thinly sliced

5 tablespoons pure maple syrup

1 tablespoon whole wheat flour

1 tablespoon lemon juice

1¼ teaspoons ground cinnamon

1 cup purchased oil-free granola
with no chocolate or nuts

1 cup plain vegan yogurt

⅓ tsp pure vanilla extract

Apple Dessert Pizza

These cute mini pizzas are sweet instead of savory and make for a tasty treat when you have extra **apples** on hand. The sliced fruit gets deliciously tender in the oven while the granola topping crisps up to create the perfect pairing of contrasting textures. Whip up a cinnamon **vegan yogurt** sauce to drizzle over the top, and get ready to dig in!

Tip: Make your own pizza dough from scratch using our [Homemade Oil-Free Pizza Dough](#) recipe.

By Nancy Macklin, RDN

- 1** Preheat oven to 375°F. Line a rimmed baking sheet with parchment paper or a silicone baking mat. Divide dough into four portions. Roll or pat each portion into a 6-inch circle, pinching edges to form a rim. Place on prepared baking sheet.
- 2** Arrange apples on pizza crusts. In a small bowl stir together 4 tablespoons of the maple syrup, the flour, lemon juice, and 1 teaspoon of the cinnamon. Spoon mixture over apples. Top with granola.
- 3** Bake pizzas 12 to 15 minutes or until crusts are lightly browned and apples are tender.
- 4** Meanwhile, in a small bowl whisk together yogurt, vanilla, and the remaining 1 tablespoon maple syrup and ¼ teaspoon cinnamon. Spoon over baked pizzas.