

Taffy Apple Pizza

1 pkg. refrigerated sugar cookie dough
1 cup (8 oz.) cream cheese, softened
1/3 cup peanut butter
1 packet **Caramel Apple Dip Mix** (dry)
1 large tart apple, unpeeled and thinly sliced*
1/4 cup chopped peanuts, *optional*

Preheat oven to 350°. Lightly spray pizza pan with cooking spray. With lightly floured hands, pat cookie dough onto pizza pan. Bake at 350° for 12 to 14 minutes or until lightly browned. Cool. In mixing bowl, beat the softened cream cheese, peanut butter, and **Caramel Apple Dip Mix** until well blended and creamy. Spread over cooled cookie crust. Arrange sliced apples in pinwheel pattern on top. Sprinkle with peanuts.

**To prevent apples from browning, mix together 3 Tbsp. lemon juice and 1 cup water. Immediately place sliced apples into mixture and allow to soak for 5 minutes. Allow apple slices*



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