

13.8 oz. refrigerated pizza dough
1/2 cup pumpkin puree
1/2 cup ricotta cheese
1/2 tsp. garlic powder
1 1/2 cups shredded mozzarella cheese
3 Tbsp. fresh sage
cooking spray
1 cup brown sugar
1 cup flour
1 cup oatmeal
3/4 cup butter
1/4 cup chopped nuts (optional)
1/2 tsp. salt
4 cups sliced apples (**peeled and sliced in advance**)
2 tbsp. lemon juice
3/4 cup sugar
1/2 tsp. cinnamon
1/4 tsp. nutmeg
Whipped cream or ice cream (optional)

Rolling pin
Drinking glass or round cookie cutter (2 $\frac{1}{2}$ - 4")
Cookie sheet
Parchment paper
Kitchen scissors
Wooden spoon
spatula
silverware butter knife
silverware fork
pastry blender (if you have one)
3 large bowls
9x9 or 8x10 casserole dish (that will fit in microwave)
Wet and dry measuring cups and spoons

PUMPKIN RICOTTA FLATBREAD

Author: Carrie's Experimental Kitchen

13.8 oz. refrigerated pizza dough
1/2 cup pumpkin puree
1/2 cup ricotta cheese
1/2 tsp. garlic powder
1 1/2 cup shredded mozzarella cheese
3 Tbsp. fresh sage
cooking spray

Preheat oven to 425 degrees. Take your dough and roll it out to fit the size of a 13" x 18" sheet pan, lined with parchment paper. Spray parchment first with cooking spray just to make sure it wouldn't stick.

Next, combine pumpkin puree, ricotta cheese and garlic powder in a bowl until blended; then spread it over the dough leaving a 1-inch border.

Sprinkle with shredded mozzarella cheese and sage; then bake for 12-15 minutes until the cheese is melted and lightly brown.

APPLE CRISP DESSERT

1 cup brown sugar	4 cups sliced apples
1 cup flour	2 tbsp. lemon juice
1 cup oatmeal	3/4 cup sugar
3/4 cup butter	1/2 tsp. cinnamon
1/4 cup chopped nuts	1/4 tsp. nutmeg
1/2 tsp. salt	Whipped cream

Combine brown sugar, flour, oatmeal, butter, nuts and salt. Mix with fork until crumbly. Spread 1/2 of this mixture into bottom of 12"x8" baking dish. Arrange apple slices over crumbs, sprinkle with lemon juice if apples are not tart, then sprinkle apples with cinnamon sugar mixture. (Amount of sugar depends on tartness of apples.) Cover with remaining crumbs. Bake in microwave on high 20 minutes. Serve with whipped cream and nuts. Fresh peaches or rhubarb may be substituted for apples. Printed from **COOKS.COM**