

Blueberry and Apple Crumb Pizza

Ingredients:

Filling:

- 1 12-oz. can Apple juice (concentrate)
- 1/2 t. Cinnamon
- 2 to 3 T. Cornstarch
- 1/4 c. Water (cold)
- 1 t. Cornmeal
- 1 lb. Honey Wheat Pizza Dough
- 5 to 6 med. Granny Smith or Cortland Apples (sliced thin)
- 1 c. Blueberries (fresh or frozen)

Crumb Topping:

- 1 c. White-wheat flour
- 1 c. Pure Florida Crystals (natural sugar)
- 1/2 t. Cinnamon
- 1/2 c. Quick oats
- 6 T. Soy margarine

Directions:

Put apple juice concentrate and cinnamon in saucepan; warm over medium heat until comes to a boil. Mix cornstarch and cold water; pour slowly into hot apple juice concentrate; stir constantly with wire whisk. Set aside to cool. Sprinkle cornmeal on 14-inch pizza pan; stretch pizza dough onto pan. Place apple slices over pizza dough; drop blueberries over apples. Drizzle thickened apple juice over entire pizza. Make crumb topping: Combine flour, Pure Florida Crystals, cinnamon, and quick oats. With pastry blender or fork, cut in soy margarine until it resembles coarse crumbs. Sprinkle crumb topping over fruit. Bake 400 deg. F. 15-20 minutes or until bottom of crust is golden and apples are tender. Remove from oven; serve hot or cold. Yields: 8 3-1/2 inch slices.

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