**Caramel Apple Pizza**

**Ingredients**

1 tube (18 oz) refrigerated sugar cookie dough

1 package (8 oz) cream cheese, softened

1/2 cup peanut butter

1/2 cup packed brown sugar

2 T milk

4 cups sliced peeled tart apples (about 3 large)

1 can (12 oz) lemon-lime soda

1 tsp ground cinnamon

1/2 cup caramel ice cream topping

1/3 cup chopped pecans

**Preparation / Serving Notes**

Press cookie dough into a greased 14-in. pizza pan. Bake at 350 degrees for 20 minutes or

until golden brown. Cool on a wire rack. Run a large flat spatula under the crust to loosen

from pan. In a mixing bowl, beat the cream cheese, peanut butter, brown sugar and milk until

smooth. Spread over the cooled crust. In a bowl, combine the apples and soda; drain well.

Toss apples with cinnamon; arrange over cream cheese. Drizzle with the caramel topping and

sprinkle with pecans. Cut into wedges.

8 to 10 servings.

***From the Kitchen of Christy Bradley***