PIZZA STUNDE.COM RECIPE CARD · KLAUSI

Apple Strudel Magic: A Delicious Dessert Pizza

"Apple Strudel Magic" is a dessert pizza topped with vanilla pudding, pan-fried apple cubes, cranberries and speculoos cookies – it tastes just like a classic apple strudel.



PREP	BAKE	TOTAL
10 min	2 min	12 min

Ingredients

for 1 pizza

- [ ] 1 pcs — neapolitan pizza dough ball
- [ ] 5 tbsp — cream vanilla pudding
- [ ] 1 pcs — large apple
- [ ] 1 tsp — butter
- [ ] 1 tsp — apple strudel spice mix*
- [ ] 1 tsp — sugar
- [ ] 1 tbsp — dried cranberries
- [ ] 2 pcs — butter speculoos cookies – *crumbled*

Method

1. Prepping the apple: Just like Grandma, I start by peeling, coring and dicing the apple.
2. Frying the apple cubes: I melt the butter in a pan, add the apple cubes and let them caramelize with the sugar and spice mix.
3. Pizza dough with a twist: I stretch out the dough and spread the vanilla pudding over it – a modern touch compared to Grandma's strudel.
4. Baking with memories: Then I spread the apple pieces over the pudding layer and bake everything in the hot oven.
5. The perfect finish: After baking, I sprinkle the pizza with cranberries and crumbled speculoos cookies.

Photos, tips & questions
Scan or visit pizzastunde.com/en/apple-cinnamon-pizza/

INGREDIENTS & OVENS AT
PizzaLaden.at