



## CULINARY

# Apple And Cream Cheese Flatbread

**SERVES 4-6**



### INGREDIENTS

1 cup Crisp Apple Reäl  
2 apples, peeled, cored, and sliced  
2 Tablespoons butter  
1/4 cup dark rum  
1 teaspoon ground cinnamon  
1/4 teaspoon nutmeg  
1/2 teaspoon sea salt  
1 cup Crisp Apple Reäl  
2 (8 oz) packages cream cheese, softened  
Frozen pizza dough (or fresh dough, recipe follows)  
2 Tablespoons chopped walnuts

### GARNISH

### DIRECTIONS

Preheat the oven to 500°F. Sauté the apples with butter, rum, cinnamon, nutmeg, and salt for 2 minutes. Add Crisp Apple Reäl and continue simmering for 5 minutes, until apples are just tender.

Bake dough on a sheet pan for 3 minutes. Spread cream cheese onto pizza dough and top with apple mixture. Bake another 3 minutes. Top with walnuts before slicing.