Apple "Pie"

GOZNEY PIZZA OVEN / 800°F

INGREDIENTS

- Gozney “New York” pizza dough
- 2 Honeycrisp apples
- 1 cup shredded cheddar cheese
- 2 tbsp Bees in the Burbs clover honey
- 1 cup chopped walnuts
- 1 stick butter
- 1 tsp ground cinnamon
- ½ tsp ground nutmeg
- 1 tsp vanilla extract
- 2 tbsp brown sugar, divided

DIRECTIONS

1. **Prep the oven and dough**
   Preheat the Gozney to 800°F. Prepare the pizza dough according to the package directions. Thinly slice the apples.
2. **Make the spiced butter**
   Melt the butter and stir in the cinnamon, nutmeg, vanilla and 1 tbsp of the brown sugar.
3. **Assemble the pizza**
   Roll out the dough and spread half the butter mixture over it. Add a thin layer of sliced apples. Pour the remaining butter mixture over the apples and gently spread it with a basting brush.
4. **Add the toppings**
   Sprinkle on the remaining brown sugar and the walnuts, then lightly sprinkle with the cheddar.
5. **Bake and finish**
   Slide the pizza into the oven and turn off the flame. Rotate as needed until evenly cooked. Drizzle with the clover honey before serving.