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Apple Pizza

Apple pizza is a delicious dessert that combines the flavors of sweet apples, cinnamon, and a crispy crust. It is typically consumed as a dessert or a snack. This recipe is perfect for those who love the combination of apples and pizza.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 15 mins

Total Time: 35 mins

Recipe Yield: 500 grams

Number of Servings: 4

Serving Size: 125 g

Ingredients

| | |
|-------|-------------|
| 250 g | pizza dough |
| 300 g | Apples |
| 50 g | sugar |
| 2 tsp | cinnamon |
| 50 g | flour |

50 g butter

Directions

Step 1

Preheating

Preheat the oven to 200°C (400°F).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Rolling

Roll out the pizza dough on a floured surface.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Cutting

Peel and slice the apples.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Baking

Place the pizza dough on a baking sheet and spread the sliced apples evenly on top.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Sprinkling

Sprinkle sugar and cinnamon over the apples.

Prep Time: 0 mins

Cook Time: 15 mins

Step 6

Baking

Bake in the preheated oven for 15 minutes or until the crust is golden brown.

Prep Time: 0 mins

Cook Time: 15 mins

Step 7

Cooling

Remove from the oven and let it cool for a few minutes before serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 5 g

Protein: 3 g

Carbohydrates: 50 g

Nutrition Facts

Proteins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------|--------------------------|
| Protein | 3 g | 17.65% | 17.65% |

Carbohydrates

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------|-------|------------------------|--------------------------|
| Carbohydrates | 50 g | 90.91% | 100% |

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|----------|-------|------------------------|--------------------------|
| Fibers | 5 g | 13.16% | 20% |
| Sugars | 20 g | N/A | N/A |
| Lactose | 0 g | N/A | N/A |

Fats

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|---------------------|-------|------------------------|--------------------------|
| Monounsaturated Fat | 0 g | N/A | N/A |
| Saturated Fat | 2 g | 9.09% | 11.76% |
| Fat | 5 g | 17.86% | 20% |
| Cholesterol | 10 mg | N/A | N/A |

Vitamins

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-------------|-------|------------------------|--------------------------|
| Vitamin A | 0 iu | 0% | 0% |
| Vitamin C | 10 mg | 11.11% | 13.33% |
| Vitamin B6 | 0 mg | 0% | 0% |
| Vitamin B12 | 0 mcg | 0% | 0% |
| Vitamin E | 2 mg | 13.33% | 13.33% |
| Vitamin D | 0 mcg | 0% | 0% |

Minerals

| Nutrient | Value | % Daily Intake (Males) | % Daily Intake (Females) |
|-----------|--------|------------------------|--------------------------|
| Sodium | 150 mg | 6.52% | 6.52% |
| Calcium | 2 mg | 0.2% | 0.2% |
| Iron | 6 mg | 75% | 33.33% |
| Potassium | 200 mg | 5.88% | 7.69% |
| Zinc | 2 mg | 18.18% | 25% |
| Selenium | 2 mcg | 3.64% | 3.64% |

Recipe Attributes

Events

Christmas Easter New Year

Cuisines

Italian

Course

Drinks Breads Desserts Snacks

Cultural

Chinese New Year Halloween

Cost

Under \$10

Diet

Weight Watchers (WW) Diet

Vegetarian Diet

Vegan Diet

Pescatarian Diet

Ovo-Vegetarian Diet

Lacto-Ovo Vegetarian Diet

Low Glycemic Index Diet

Low Sodium Diet

The Fast Metabolism Diet

Meal Type

Snack

Difficulty Level

Easy

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