

Yield: 1 mini 6" pizza

Ingredients

- For the dough:
- 5 tablespoons warm water (105-110 degrees)
- ½ teaspoon sugar
- ½ teaspoon active dry yeast
- ¾ cup all-purpose flour
- ¼ teaspoon salt
- 1 tablespoon olive oil, plus extra for cup

For the rest:

- 2 small Granny Smith apples
- ¼ cup + 2 tablespoons brown sugar, divided use
- ½ teaspoon cinnamon
- 3 tablespoons unsalted butter, divided use
- 2 tablespoons all-purpose flour
- ⅓ cup powdered sugar
- 1-2 teaspoons milk (or water)

Instructions

1. First, make the dough: In a 2-cup measuring cup, combine the warm water, sugar and yeast. Stir to dissolve. Let sit for 5 minutes, or until foamy. If the yeast does not foam, its dead--start over.
2. Next, add the flour and stir. Then, add the salt and olive oil. Stir with a fork until a shaggy dough forms. Remove the dough and knead it a few times on a floured surface. As soon as you start kneading, the dough will come together and lose all the stickiness. Knead for about 1 minute. The dough should be easy to work with, pliable, and not sticky. Grease the measuring cup with the extra oil, and plop the dough back in it. Turn the dough over once to coat it in oil, then let it rise in a warm place until doubled in bulk, about 1 hour.
3. Meanwhile, peel and dice the apple. Add the apple, ¼ cup of the brown sugar, cinnamon, and 1 tablespoon of the butter to a skillet over medium-high heat. Sauté until the apples soften and have a slightly sticky sauce clinging to them. (You will see caramel threads as you stir).
4. Next, in a small bowl, combine the remaining 2 tablespoons of butter, flour, and remaining 2 tablespoons of brown sugar. Pinch it together using your fingers to make a crumble.
5. Preheat the oven to 400, and place a pizza stone in the oven (if you have one). Alternatively, you could use a baking sheet coated lightly with cornmeal.

6. Flour your hands, and remove the dough from the measuring cup. Lightly flour the counter and knead the dough for 1 minute. Then, pat the dough out into a circle. Pick up the dough (just like you see them do in pizzerias) and let it drape over your two fists. Slowly start stretching the dough out in a circular motion around the edges to a diameter of 6". Once the oven is preheated, place the dough on the pizza stone (or cookie sheet) and bake for 5 minutes. Carefully open the oven door, add the apples and crumble on top of the dough, leaving a border for the crust. Press down any parts of the dough that have bubbled up.
7. Continue baking until the crust is golden brown, about 5-10 minutes longer, depending on your pizza stone or baking sheet.
8. Remove from oven and let cool slightly.
9. Mix together the powdered sugar and milk, and drizzle over dough. Serve hot!