



## **Apple Cheddar Pizza With Toasted Pecans**

Vegetable oil cooking spray

1 (12-oz.) can refrigerated, ready-made pizza dough or fresh dough from Trader Joe's

3 large Ida Red or Rome apples, thinly sliced

1 cup apple juice

1 tbl cornstarch

½ tsp. ground cinnamon

2 tbl honey

¼ cup chopped toasted pecans

1 cup grated white cheddar cheese

### **Preparation**

1. Heat oven to 425 degrees. Lightly coat 14-inch pizza pan with cooking spray. Press dough into pizza pan.
2. Cook apples in apple juice until tender. Drain off juice and reserve. Place apple slices on dough. Dissolve cornstarch in apple juice, and add the cinnamon and honey. Cook over medium heat until clear. Spread sauce over apples.
3. Sprinkle pecans on top. Top with cheese. Bake in a 425-degree oven for 15 to 20 minutes.

Makes 8 servings.

This recipe is from The Monterey County Herald 10/22/08 and will go very nicely as an appetizer with the Benovia Chardonnay.