



## Apple Pizza Pie

READY IN



45 min.

SERVINGS



8

CALORIES



418 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 42 ounce peach pie filling canned
- 0.5 cup brown sugar packed
- 0.5 cup butter softened
- 0.3 cup confectioners' sugar
- 0.8 cup flour all-purpose
- 0.5 teaspoon ground cinnamon
- 1 cup cheddar cheese shredded

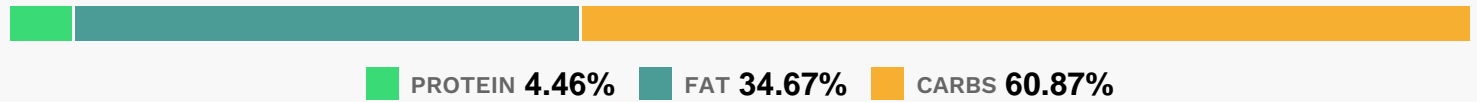
## Equipment

- bowl
- oven
- pizza pan

## Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Cream together butter or margarine and confectioners' sugar.
- Add 1 cup flour and mix gently just until dough comes together. Pat evenly into a 12 inch pizza pan.
- Bake in preheated oven for 15 minutes.
- Remove and spread with apple pie filling.
- In a medium bowl, mix together cheese, 3/4 cup flour, brown sugar, and cinnamon.
- Sprinkle over apple filling and return pizza to oven for 25 to 30 minutes longer.

## Nutrition Facts



## Properties

Glycemic Index:19.63, Glycemic Load:6.57, Inflammation Score:-4, Nutrition Score:5.4069565405016%

## Nutrients (% of daily need)

Calories: 417.99kcal (20.9%), Fat: 16.57g (25.5%), Saturated Fat: 10.02g (62.64%), Carbohydrates: 65.47g (21.82%), Net Carbohydrates: 63.6g (23.13%), Sugar: 37.63g (41.82%), Cholesterol: 44.63mg (14.88%), Sodium: 257.73mg (11.21%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.79g (9.59%), Selenium: 8.75µg (12.5%), Calcium: 123.68mg (12.37%), Vitamin A: 532.17IU (10.64%), Phosphorus: 91.8mg (9.18%), Vitamin B2: 0.14mg (8.36%), Vitamin B1: 0.11mg (7.65%), Manganese: 0.15mg (7.62%), Fiber: 1.87g (7.48%), Folate: 24.98µg (6.25%), Iron: 1.11mg (6.17%), Copper: 0.11mg (5.53%), Zinc: 0.68mg (4.53%), Vitamin B3: 0.77mg (3.87%), Vitamin E: 0.5mg (3.36%), Potassium: 112.7mg (3.22%), Vitamin C: 2.53mg (3.07%), Vitamin B12: 0.17µg (2.9%), Magnesium: 10.96mg (2.74%), Vitamin B6: 0.05mg (2.25%), Vitamin B5: 0.21mg (2.06%), Vitamin K: 2.15µg (2.05%)