

## Carmel Apple Pizza

1 package premade sugar cookie dough  
8 oz cream cheese  
½ c brown sugar  
¼ c peanut butter  
½ t vanilla

### Topping

2 apples  
¼ c caramel ice cream topping  
½ c peanuts  
Cinnamon /sugar

Line Dutch oven with tinfoil. Gently butter and slice cookie dough into cookies and lay in pan. Press together to make a crust or pancake. Put on lid. Put 4 coals on bottom and large scoop of coals on top. Bake 6 -8 minutes. Remove and let cool. Remember dough will continue to cook so remove if necessary. Gently lift out tinfoil and let cool.

Thinly slice apples and pour a little lemon lime soda over to keep from browning.

Mix cream cheese, brown sugar, peanut butter, and vanilla until smooth. Spread on the cooled cookie dough. Layer with apples. Drizzle caramel over top and sprinkle with your favorite nuts, coconut, or just cinnamon and sugar. For Christmas use a red apple and a green one.

### Apple Spice Dump Cake

8 inch Dutch oven  
1 spice box cake mix  
1 can apple pie filling  
1 stick butter

Butter Dutch oven and pour in apple filling evenly in pan. Sprinkle cake mix evenly over apple filling. Our cake mix had a separate bag of spice/ topping and we sprinkled this evenly over cake mix. Next slice butter thinly and place evenly over topping. Place lid on snug. Use 5 wood coals on the bottom and a full scoop of coals on top. Bake 25 minutes.