

Stone-Fruit Pizza

1 batch pizza dough.

cooked apricots

1 tbs brown sugar
1 tbs rolled oats
2 tbs plain flour
20 gms butter.

} double??

icing sugar to serve

Divide dough into around 3 pieces.

Roll dough into circle shapes and place on oiled pizza trays.

Drain apricots - make sure they are well drained so pizza does not become soggy

Mix together the sugar rolled oats flour + butter until it resembles crumbs.

You might want to double these amounts?

Place apricots onto pizza bases but remember to use as much solid fruit as possible.

Top with your crumble mixture and bake in 200°C oven until crumble + base are golden.