**YUMMY APPLE PIZZAS**

**Ingredients:**

1/2 c. brown sugar

1/2 tsp. cinnamon

4 tsp. flour

2 cans of refrigerated biscuits (10 in a can)

1 c. mild cheddar cheese, grated

2 large apples, peeled and sliced thin

1/4 c. margarine

Cooking spray

**Directions:**

1. Preheat oven to 350°.
2. Lightly grease a baking sheet.
3. In a small bowl, mix together the brown sugar, cinnamon and flour.
4. Separate the biscuits and place them on the baking sheet.
5. Use your hands to flatten the biscuits.
6. Sprinkle each biscuit with some grated cheddar cheese.
7. Put three apple slices on top of each biscuit.
8. Spoon some of the brown sugar mixture over the apples, and then put a dot of margarine on top.
9. Bake for 25 to 30 minutes.
10. Let the apple pizzas cool before eating.
11. Makes 20 pizzas.