

Almost Cactus Bread {Dessert Pizza} Pizza Ranch Copycat Recipe

Recipe by **Lisa DeBoer**

Ingredients

 pizza dough (enough for 12-14" pizza crust)
2 tablespoons butter (melted)
3 tablespoons sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 475 degrees. Brush crust with 2 Tbsp melted butter. Mix together 3 Tbsp sugar and 1 tsp cinnamon. Sprinkle mixture over crust.

Serves 12

Topping

Recipe by **Lisa DeBoer**

Ingredients

1/4 cup flour
1/8 teaspoon ground cinnamon
1/8 teaspoon salt
2 tablespoons butter (cold, cubed)

Directions

Prepare the topping: mix together sugar, flour, cinnamon, and salt. Cut in the cold butter with a pastry blender or fork, until large crumbs are formed. Sprinkle over pizza. Let prepared pizza rise 15-30 minutes. Bake at 475 degrees for 7-9 minutes.

Serves 1

Glaze

Recipe by **Lisa DeBoer**

Ingredients

1 1/3 tablespoons milk (same as 1 tablespoon+1 teaspoon)
1/2 teaspoon vanilla extract
1 cup powdered sugar

Directions

Meanwhile, prepare the glaze. When pizza is finished baking, remove from oven and let cool for a few minutes. Drizzle glaze over pizza. Cut into slices and serve warm.

Serves 1