Mimmi's Dessert Pizzas

Ingredients

Package of English Muffins
Pie Filling (cherry, apple)
2 T. melted butter
White chocolate (melted)

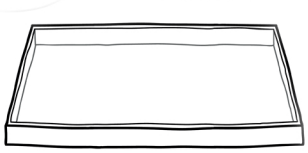
CRUMBLE TOPPING:
1/2 c. flour
1 T. brown sugar
1 T. white sugar
Pinch of salt
2 T. melted butter

Directions

1. Preheat oven to 350 degrees.
2. Using cookie cutters in your favorite shape, cut shape from english muffin.
3. Brush each english muffin with melted butter
4. Top each english muffin with a spoon of pie filling.
5. Top each english muffin with crumble topping. (see below)
6. Bake on baking sheet for 12-15 minutes or until lightly brown. Let cool
7. Once cooled, drizzle melted white chocolate on each muffin.

To Make Crumble Topping:
1. In small bowl, mix flour, brown sugar, white sugar, salt, and melted butter.
2. Using spoon, sprinkle a spoonful on each muffin.

Tools



BAKING SHEET



SPATULA



COOKIE CUTTERS



SPOONS

Copyright 2020, MimmiBakes