Apple Pizza
Makes 10

1 can of 10 refrigerator biscuits
2 large – or – 3 medium – or – 4 small apples
2 Tablespoons brown sugar, packed
1/4 teaspoons cinnamon
1 Tablespoon flour
2/3 cup grated cheese
Softened margarine for spreading on biscuits

1. Preheat oven to 350º F. Grease 2 baking sheets.
2. Pat each biscuit into a 4-inch circle on baking sheet, putting 5 biscuits on each sheet.
3. Spread tops of flattened biscuits with margarine.
4. Peel and chop apples.
5. Mix brown sugar, cinnamon and flour. Combine with apples.
6. Place apple-sugar mixture on the flattened biscuits.
7. Sprinkle cheese on top of the pizzas.
8. Bake about 12-15 minutes or until crust is lightly browned.