Apple Pie Calzone

By: Simply Creative Chef Rob Scott

Ingredients:

- 1 Pizza Dough or Pillsbury Grand's Biscuits
- 1 large apple
- 2/3 cup brown sugar
- 2 tbsp. cornstarch
- 1 tsp. cinnamon
- ¼ tsp. nutmeg

For Calzone Coating:

- 1 tbsp. unsalted butter, melted
- 2 tbsp. sugar + ½ tsp. cinnamon mixed together

Directions:

1. Preheat oven to 400 degrees.
2. Peel, core, and thinly slice your apples. In a small bowl combine brown sugar, cornstarch, cinnamon, and nutmeg. Toss the apples together with the sugar mixture, making all the slices get coated.
3. On a lightly floured surface roll pizza dough into 8" thin circles. Fill one side of each circle with ¼ of the apple mixture, then fold the dough over the filling and pinch the edges closed to seal. You can also crimp them shut with a fork!
4. Brush the tops of each calzone with a small amount of melted butter, and sprinkle with ½ tbsp. of the cinnamon sugar mixture.
5. Place calzones on a parchment paper lined baking sheet, and bake for 15-18 minutes. Serve with a scoop of ice cream or a dollop of whipped cream, and eat warm!

Yield: 4 large or 8 small calzones