



cara price

FRUIT PIZZA

INGREDIENTS

for the cookie (pizza crust):

2-1/2 cups almond flour
1/4 cup arrowroot flour
1/2 cup maple syrup
1/4 cup avocado oil
1 tablespoon vanilla
1/2 teaspoon baking soda
1/2 teaspoon salt

for the icing (pizza sauce):

1-8 ounce container, plain, non-dairy
cream cheese
1/4 cup maple syrup
1/4 cup melted ghee or butter
1 teaspoon vanilla

for the toppings:

2-3 cups, any variety of fresh fruit

recommended: strawberries, kiwi,
blueberries, blackberries, raspberries,
bananas

DIRECTIONS

preheat the oven to 350 & set out the cream
cheese to soften.

combine almond flour, arrowroot flour, baking
soda & salt in a medium size mixing bowl.

add in the maple syrup, oil & vanilla & stir well
until completely combined into a dough.

spread the pizza "crust" onto a round pizza pan
lined with parchment paper. bake 14-17
minutes until the crust looks golden brown all
the way across the top.

set the cookie pizza crust aside to cool
completely. once it is cooled, combine the
cream cheese, maple syrup, melted ghee &
vanilla together with an electric mixer.

spread the "sauce" on the crust & then top with
your favorite fruits. refrigerate one hour before
serving.

the fruit pizza will keep in the fridge, covered
for 2 days.