

# Fruit Pizza

*Makes 1 large 14" pizza or 3 – 8" personal pan pizzas*

*Use home-grown, grass-fed and organic ingredients whenever possible.*

## **Crust Ingredients:**

2 ½ cups (300 grams) all-purpose flour  
(2 TBSP granulated sugar, optional)  
1 tsp Himalayan pink salt  
1 tsp baking powder

3 TBSP (42 grams) butter

¾ cup heavy cream

## **Crust Directions:**

1. Stir together dry ingredients. Cut in butter with a fork or pastry blender.
2. Add heavy cream and stir with a fork until dough comes together. Using your hands and a kneading motion, work the dough until the flour is fully incorporated, adding a little additional cream (or milk) if needed. Do not overwork the dough, or it will become tough. Dough should be soft and pliable.
3. Preheat the oven to 375°. Brush the baking stone with coconut oil.
4. Form the dough into a ball, flatten and then flatten dough to the edges of the pan. (The small-end of the Baker's Roller is perfect for this task!). Using a fork or the pronged side of a meat tenderizer, poke the crust evenly and generously. Bake for 10-15 minutes, watching closely. The crust should become a pale, golden color.
5. Allow crust to cool on a cooling rack.

## **Topping Ingredients:**

1 – 8 oz pkg cream cheese, softened  
6 TBSP sugar (granulated)

Approximately 4 cups of fruit in any combination (strawberries, blueberries, blackberries, raspberries, peaches, nectarines, grapes, bananas, etc.)

## **Directions:**

1. Beat the cream cheese with a spoon to soften, then add the sugar and beat until it is soft and fluffy. Spread this evenly over the crust.
2. Prepare fruit and decorate the crust as desired.
3. Sprinkle with 2-3 TBSP finely grated coconut, unsweetened.
4. Dot with 1 cup whipped cream (no cool whip, please!)
5. Garnish with 1/3 cup toasted, salted pecans, chopped
6. Drizzle with melted chocolate (1/3 cup chocolate chips + ½ TBSP coconut oil)
7. Serve immediately or refrigerate for an hour.