

Fruit Pizza

Prep: 0 min Cook: 0 min Total: 1 hr Servings: 16

Calories: 244 Fat: 14g Protein: 3g Carbs: 24g Fiber: 1g

Ingredients

COOKIE CRUST:

- 1 1/2 cups all-purpose flour (plus extra for rolling)
- 1 tsp baking powder
- 1/4 tsp salt
- 1/2 cup unsalted butter, softened
- 1/2 cup BBF Coconut Palm Sugar
- 1 egg
- 1 tsp vanilla extract

CREAM CHEESE FROSTING:

- 1 (8 ounce) package low-fat cream cheese
- 2-3 Tbsp BBF Monk Fruit Blend
- 3 Tbsp blueberry jam
- 1 tsp vanilla extract
- pinch of fine sea salt

TOPPINGS:

- Dragon fruit, cherries, kiwi, blackberries, blood orange slices, grapefruit slices, blueberries, and a sprinkle of monk fruit.

Directions

1. Preheat the oven to 350 degreesF (177 degreesC). Grease a quarter sheet pan, a 9x13-inch baking dish, or a 12-inch round pizza pan with cooking spray.
2. Mix dry ingredients: In a medium bowl, whisk together the flour, baking powder, and salt. Set aside.
3. Make the cookie dough: In a large mixing bowl, using either a stand mixer with the paddle attachment or a hand mixer, beat the butter and sugar together on medium speed until light and fluffy (about 2 minutes). Add the egg and vanilla extract, and mix until fully combined, scraping down the sides of the bowl as needed. Add the dry ingredients and beat on low speed until just combined-avoid overmixing.
4. Press and bake: Press the dough evenly into the prepared pan. Use a fork to poke a few holes in the dough to prevent it from bubbling up during baking. Bake for 15-18 minutes, or

until the crust is lightly golden. Transfer to a wire rack and let cool for 20 minutes.

5. Make the frosting: While the crust cools, whisk together the frosting ingredients in a medium bowl until smooth.

6. Assemble the fruit pizza: Spread the frosting evenly over the cooled cookie crust. Top with your favorite fresh fruit and sprinkle with a little monk fruit sweetener if desired.

7. Slice and serve immediately, or chill for later.

8. Enjoy your Fruit Pizza!