

Fruit Pizza

Makes 1 large pizza

Ingredients

for the crust:

2 cups soft pitted dates or raisins

2 cups whole almonds or sunflower seeds

1 cup oats

1/2 cup unsweetened cocoa powder

1/4 cup honey

1/4 cup almond butter or peanut butter or sunflower butter

for the middle:

2 cups Greek Yogurt or 1 can coconut cream, chilled

for the toppings:

Fruit of your choice (sliced strawberries, blueberries, blackberries, raspberries, kiwi, bananas)

Directions

Either oil a circular pizza pan (standard size) or line with parchment paper and set aside.

In a food processor, process the dates, almonds or sunflower seeds, oats, and cocoa powder until broken down completely. Add the honey and almond butter and process until it comes together and forms a ball.

Form the mixture into a ball. Using slightly wet hands, press the mixture onto the pizza pan.

Use a rolling pin or your hands to press the mixture to the edges of the pan. Work the mixture so it is evenly distributed all the way to the edge of the pan.

Put the crust in the freezer for 10 minutes. (I washed and sliced my fruit during this time.)

Use a spatula to spread the coconut cream on the crust.

Top the crust with your fruit in a circular pattern as shown in the pictures. I didn't include measurements for the fruit as you can use as little or as much as you prefer. Chill until ready to serve. A pizza cutter works well for slicing when you are ready to serve. Enjoy!

Chef Mat Shalenko