

Fruit Pizza

INGREDIENTS:

- 2 cups almond flour
- ¼ cup arrowroot flour
- 1 large egg
- ¼ tsp. Sea salt
- ¼ cup pure maple syrup
- 2 T butter, melted
- ½ tsp. Vanilla extract
- Fruit (berries, kiwi, mango, etc.)
- Whipped topping (see below or use So Delicious Cocowhip found in freezer section)

PROCESS:

- Preheat oven to 325 degrees F.
- Combine almond flour, arrowroot flour, and salt in a medium bowl. Add in the egg, maple syrup, butter, and vanilla.
- Stir until well combined.
- Form the dough into a ball and place it in the fridge to chill for 20 minutes.
- Remove the dough from fridge and place it on parchment paper. Roll out into 2 flat crusts.
- Slide the crusts (with the parchment paper still underneath) onto a baking sheet and bake for 14 minutes. Allow to cool.
- Spread a layer of whipped topping over the crust and add cut up fruit.

Enjoy!

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Dairy Free Whipped Topping

1 14 oz. can full-fat coconut milk, chilled overnight.
1 T raw honey

Open the chilled can of coconut milk and carefully scoop off the firm layer of coconut cream on the top, leaving the coconut water below it in the can. Place the cream in a mixing bowl. Add the honey and whisk until the coconut cream forms stiff peaks.

