

# Healthy Recipe of the Week

*Use Organic ingredients whenever possible.*

## Fruit Pizza (Paleo-Style)

From [www.unrefinedkitchen.com](http://www.unrefinedkitchen.com)

### **Crust Ingredients:**

1/2 cup almonds, chopped finely  
3/4 cup almond flour  
1 egg  
1/4 cup honey  
1/4 cup butter (or coconut oil)  
1/4 tsp. salt  
1/4 tsp. vanilla  
1/4 tsp. baking soda

1. Preheat oven to 350 degrees.
2. Mix together all the crust ingredients (The mixture may be runny, but don't worry. Spread it in the pan, bake it and it will continue to firm up as it cools in the fridge).
3. Press into a greased 9x13 or similar sized pan.
4. Bake at 350° for 13-18 minutes or until lightly browned.
5. Cool completely, and then place in the fridge while preparing the filling.

### **Filling and Fruit Ingredients:**

1/4 cup butter  
2 Tbsp. honey  
1/4 tsp. lemon juice  
1/2 tsp. vanilla  
Sliced fruit and/or small berries (such as strawberries, blueberries, raspberries, mandarin oranges, kiwi, banana, peaches, grapes, cherries, etc.)

1. Whip together softened butter, honey, lemon juice and vanilla until light and fluffy.
2. Spread filling on top of crust.
3. Top with desired sliced fruit in any which way you choose.

### **Glaze Ingredients (Optional):**

1/4 cup water  
2 tsp. arrowroot  
1/4 cup orange juice  
1 Tbsp. lemon juice  
1 Tbsp. honey

1. Whisk together water and arrowroot in a saucepan. Add orange juice, lemon juice and honey.
2. Bring to boil (whisking occasionally) and boil 1 minute.
3. Cool slightly and drizzle/spread over the fruit. Enjoy your fruit pizza (The friend who made this dessert for us did not use the glaze, and it was still delicious)!