



Cinnamon Crust Fruit Pizza

Serves 8

INGREDIENTS

Crust:

- 250 ml almond flour
- 60 ml cornflour
- 2.5 ml cinnamon
- 60 ml honey
- 60 ml coconut oil
- 1 extra large egg
- 60 ml **Almond Breeze Original Almond Milk**

Topping:

- 1 x 400 ml can refrigerated coconut cream
- 30 ml honey

To Assemble:

- A variety of fresh fruits of your choice



INSTRUCTIONS

Crust:

- Mix all the dry ingredients together.
- Beat the honey, coconut oil, egg and milk together.
- Add to the dry ingredients and mix to a dough.
- Press into a lined pizza pan.
- Bake in a preheated oven at 180 °C for 10 minutes.
- Leave to cool.

Topping:

- Drain the water from the coconut cream.
- Spoon the hard cream into a bowl.
- Add the honey and beat until smooth and thick.

To Assemble:

- Place the prepared crust on a serving plate.
- Spread the coconut cream over and top with fresh fruits of your choice.



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