

Herbal Legacy Recipes

YVONNE'S FRUIT PIZZA

CRUST INGREDIENTS:

- 2 Cups almonds
- ½ Cup dates
- ¼ Cup unsweetened coconut
- 1-2 TB of water

DIRECTIONS:

Grind almonds and coconut in a food processor or blender. Add dates and grind, after grinding to the consistency you want add enough water for crust to stay together. Press in a pizza pan or cookie sheet.



FILLING INGREDIENTS:

1. ½ of a 12 oz. container of *Better Than Cream Cheese* (soy substitute)
(If you want it 100 percent raw you could make a cashew cream cheese.)
2. ¼ Cup - 1/3 Cup honey (it will be too runny if you add too much honey)
3. 1 tsp lemon juice

DIRECTIONS: Beat until smooth and spread on top of the crust.

TOPPING:

Top with your favorite fruit that is in season.

Slice and arrange in beautiful rows of color.

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