

PEACH AND BLUEBERRY PIZZA

Ingredients:

3 4 cups plain whipped cream cheese
3 tablespoons sweetened condensed milk
2 teaspoons grand marnier
12 teaspoons ground cinnamon
pinch freshly grated nutmeg
pinch fine sea salt
1-10 ounces ball whole-wheat pizza dough
1 pound bag frozen sliced peaches, thawed
1 cup fresh blueberries
14 cups chopped pistachios
1 tablespoon powdered sugar

Directions:

Place a pizza stone in the center of the oven and preheat the oven to 500 degrees F.

In a medium bowl, combine the cream cheese, condensed milk, Grand Marnier, cinnamon, nutmeg, and sea salt and combine well.

Stretch half the dough into a 1/2-inch-thick 11-inch round. Place on a floured peel or pizza pan and spread with half of the cream cheese mixture. Arrange half the peach slices in the middle in a fan pattern. Scatter half the blueberries on top and sprinkle with half the pistachios.

Bake for 12 minutes or until the crust is golden brown. Set aside to cool for a few minutes, dust with powdered sugar, and use a pizza cutter to cut it into wedges. Repeat with remaining dough to make a second pizza.

