

Fruit Pizza with Summer Berries

Ingredients:

1 cup white whole-wheat flour, plus more for dusting
1/4 teaspoon baking powder
1/8 teaspoon fine salt
3/4 cup sugar
7 tablespoons unsalted butter
2 teaspoons lemon zest
1 teaspoon pure vanilla extract
1 large egg
8 ounces light cream cheese, at room temperature
3/4 cup nonfat Greek yogurt
2 tablespoons honey
10 blackberries
1/3 cup blueberries
20 raspberries
10 blackberries
3 tablespoons shredded unsweetened coconut



Directions:

For the pizza dough: Whisk together the flour, baking powder and salt in a medium bowl.

Beat together the sugar and butter on medium-low speed in the Bosch mixer fitted with the cookie paddles until light and creamy. Beat in the lemon zest, vanilla and egg. Increase the speed to medium and add the flour mixture in 2 batches, scraping down the sides of the bowl as necessary, and beat until just incorporated.

Divide the dough in half and pat each piece into a disk. Wrap separately with plastic wrap and freeze for 45 minutes.

Preheat the oven to 350 degrees F. Line a baking sheet with a silicone baking mat or parchment and dust it with flour. Roll one of the discs into a round that is approximately 1/4 inch thick and 6 1/2 inches across. Put a plate or inverted bowl of a similar size on top of the dough and cut off any excess dough to create a clean edge. Transfer to a lightly-floured work surface.

Dust the baking sheet again with flour and repeat with the second disc. Brush off the baking sheet and arrange the 2 dough rounds on it. Bake until lightly browned around the edges, about 15 minutes. Cool completely on the baking sheet.

Meanwhile, make the frosting: Beat together the cream cheese, yogurt and honey on medium speed in a stand mixer fitted with a paddle attachment until thick and smooth. Mash the blackberries in a small bowl. Strain through a fine mesh sieve; you should have about 2 tablespoons of juice (see Cook's Note). Add the juice to the cream cheese mixture and beat until the frosting is purple with no white streaks. Frost the 2 cooled "pizza" rounds. Refrigerate until ready to serve.

Decorate each pizza with blueberries, raspberries and blackberries. Sprinkle each with coconut. Slice each pizza into 4 pieces.