



Makes 4 flatbreads
Preparation Time: 15 minutes
Cook Time: 1 hours

INGREDIENTS:

Cornmeal, for dusting

1 recipe [Homemade Oil-Free Pizza Dough](#)

½ cup raw cashews

¼ cup orange juice

½ tsp. orange zest

Sea salt and freshly ground black pepper, to taste

2 fresh blood and/or Cara Cara oranges, segmented, or 4 mandarin oranges, sectioned

2 fresh kiwifruits, peeled and sliced

2 Tbsp. toasted sliced almonds

Kiwi-Orange Flatbreads

For these fabulous flatbreads, warm homemade crusts get slathered with creamy orange cashew sauce and adorned with sliced kiwis and oranges. If Cara Cara and blood oranges are not available, you can use red grapefruit, navel oranges, or fresh berries.

By Shelli McConnell

- 1 Preheat oven to 400°F. Lightly sprinkle a large baking sheet with cornmeal.
- 2 Divide dough into four portions. On a lightly floured surface, roll portions into 7- to 8-inch circles or 10x5-inch ovals. Transfer flatbreads to prepared pan. Bake 10 to 13 minutes or until lightly browned and set (flatbreads may puff). Let cool.
- 3 For cashew cream, in a small bowl combine cashews and enough boiling water to cover. Let stand 1 hour. Drain. Transfer to a small food processor. Add orange juice and orange zest; cover and process until smooth and creamy. Add water, 1 tsp. at a time, and process until desired consistency. Season with salt and pepper.
- 4 Spread cashew cream over flatbreads. Top with orange segments, kiwi slices, and almonds.