



Makes 8 slices
Preparation Time: 20 minutes
Cook Time: 35 minutes

INGREDIENTS:

¼ cup raw cashews, soaked (see tip, recipe intro)

1 tablespoon pure maple syrup

1 tablespoon lemon juice

1 tablespoon unsweetened, unflavored plant-based milk, such as almond, soy, cashew, or rice

1 teaspoon pure vanilla extract

Whole wheat flour, for dusting

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

2 cups sliced fresh strawberries

⅓ cup low-sugar strawberry preserves

Chopped fresh mint

Strawberry Dessert Pizza

Pizza for dessert? That's right! This healthy treat pairs jammy **strawberries** with a lightly sweetened cashew-cream sauce for a summertime snack that hits the spot. A sprinkle of fresh mint adds a pretty pop of contrasting color. Partially baking the crust before adding toppings ensures this fruity pizza stays crisp. Eat it with a fork or your fingers.

Tip: To soak cashews, place them in a small bowl; add enough boiling water to cover cashews. Cover bowl and let stand for 15 minutes; drain and rinse cashews. Store soaked cashews in an airtight container in the refrigerator up to 5 days or freeze up to 3 months.

By Nancy Macklin, RDN

- 1** Preheat oven to 400°F. Line a 12-inch pizza pan or baking sheet with parchment paper or a silicone baking mat. In a small blender combine the first five ingredients (through vanilla). Cover and blend until smooth.
- 2** On a lightly floured surface, roll pizza dough into a 12-inch circle, allowing dough to rest as necessary during rolling if it won't hold its shape. Place crust on prepared pan. Bake for 10 minutes. Remove from oven.
- 3** Spread cashew sauce over warm crust. Arrange strawberries over sauce. In a small bowl microwave strawberry preserves about 30 seconds or until thin enough to drizzle, stirring once. Drizzle over strawberries.
- 4** Bake 10 to 12 minutes more or until the crust begins to brown. Let cool on the pan on a wire rack about 20 minutes. Cut into wedges; sprinkle with mint.