



# BLACKBERRY MASCARPONE DESSERT PIZZA



SERVES:                      PREP TIME:                      COOK TIME:  
 4                      |                      5M                      |                      10-20M

VEGETARIAN

## INGREDIENTS:

- 1 Jar Crofter's Organic Just Fruit Blackberry Fruit Spread
- ½ Cup Mascarpone Cheese
- ¼ Cup Plain Greek Yogurt
- 3 Tbsp Honey
- 2 Tbsp Brown Sugar
- Fresh Blackberries
- Premade Pizza Dough/Crust

## DIRECTIONS:

1. Preheat oven to 400°F.
2. In a small bowl combine the mascarpone cheese, Greek yogurt, and 1 Tbsp of honey. Stir until combined. Set aside.
3. Spread a generous layer of Crofter's Organic Just Fruit Blackberry Fruit Spread on to the pizza crust. Then add the mascarpone mixture on top of the blackberry spread leaving a 2-inch border for the crust. Next, evenly top with fresh blackberries and then lightly sprinkle the brown sugar on only the crust of the dessert pizza.
4. Place your dessert pizza in the oven for 10-20 minutes depending on how thick your crust is or how much mascarpone mixture you added. Keep a close eye on it to make sure it doesn't start to burn.
5. Once it is ready, the crust will be golden brown on the bottom and on the edges. Remove from the oven and garnish by drizzling the remaining honey on top of the pizza. Enjoy!