



Fruit Pizza



Ingredients

Granola Crust

3 cups	Oats
1 cup	Flour
1/2 cup	Honey
1/4 cup	Canola oil
1 tsp	Vanilla extract
1/2 tsp	Cinnamon
1/4 tsp	Salt

Pizza Toppings

2 cups	Low-fat vanilla yogurt
Sliced fruits and berries	

Supplies & Equipment

- Mixing bowl
- Measuring cups
- Measuring spoons
- Mixing spoon
- Baking sheet
- Oven mitts
- Knife
- Cutting board
- Pizza cutter

Directions

1. Make the granola crust: Combine the oats, flour, honey, oil, vanilla extract, cinnamon, and salt in a mixing bowl. The mixture will be a little crumbly.
2. Press the crust onto a greased baking sheet.
Tip: Use the bottom of a measuring cup to firmly press the crust down in an even layer.
3. Bake the crust at 350 degrees for 12-15 minutes, until the edges begin to brown.
4. Prepare the toppings: Thinly slice fruits and measure out yogurt.
5. When the crust is completely cooled, spread an even layer of yogurt on top of crust and decorate with sliced fruits and berries.
6. Use a pizza cutter or knife to slice pizza into pieces and enjoy!

*Recipe inspired by the Recipe Critic and Simplify, Live, Love.