

## Fruit Pizza Dessert



1/2 C softened butter or margarine  
2 Tbs softened coconut oil,  
2/3 C agave or honey,  
1 tsp. baking powder,  
1/4 tsp sea salt,  
1 egg,  
1 Tbs non-dairy milk,  
1 tsp vanilla,  
1 1/4 C multi-grain gluten-free flour,  
1/2 C rice flour,

1/2 C tapioca starch,  
1/2 tsp xantham gum,  
1 - 8oz tub Tofutti 'Better Than Cream Cheese',  
1 - 14 oz can coconut milk,  
2 Tbs tapioca starch,  
1/4 C agave,  
1 tsp vanilla,  
unsweetened shredded coconut,  
fresh fruit of your choice

Gather ingredients. Preheat oven to 350. Cream butter and coconut oil. Add agave or honey, baking powder, salt, egg, non-dairy milk, and vanilla and beat again. Add multi-grain flour, rice flour, 1/2 C tapioca starch, and xantham gum and beat until creamy. Spoon dough onto greased cookie sheet. Smooth dough with spoon or spray your fingers with cooking spray and gently press into shape with your fingers. Bake at 350 for 8-10 minutes. Allow cookie to cool completely. Meanwhile, add 2 Tbs tapioca starch to a saucepan. Add 1 can coconut milk and 1/4 C agave and whisk. Stir constantly over medium heat, until thickened. Allow to cool completely. Beat Tofutti 'Better Than Cream Cheese' until creamy. Add cooled, thickened coconut milk mixture and beat until smooth. Pour 'cream cheese' coconut milk mixture over cooled cookie. Sprinkle with unsweetened coconut flakes. Arrange fruit on cookie in any pattern or design. Serve immediately or refrigerate until serving time.