

Watermelon Pizza

4 ingredients · 10 minutes · 8 servings



Directions

1. Scrape the coconut cream from the top of the can into a large mixing bowl. The cream should have separated from the coconut juice after being refrigerated.
2. Whip the coconut cream with a hand mixer until fluffy, about 5-10 minutes. Place in fridge until ready to use. (Note: it will not be as stiff as dairy whipped cream.)
3. Cut a round slice from the center of your watermelon, about 1 inch thick. Pat dry with paper towel.
4. Spread whipped coconut cream evenly across your watermelon and top with blueberries and peach slices. Carefully cut into servings and enjoy immediately.

Notes

Other Toppings

Any fruit, fresh herbs, crushed nuts, shredded coconut, hemp hearts, dark chocolate chips, etc.

No Coconut Whipped Cream

Use melted chocolate or yogurt instead.

Make More

Create smaller watermelon pizzas with leftover watermelon.

Ingredients

- 1 1/2 cups Organic Coconut Milk (canned, full fat, refrigerated overnight)
- 1/4 Seedless Watermelon (medium)
- 1/4 cup Blueberries
- 1 Peach (sliced)