

Low-Carb Fruit Pizza For the Fourth of July

Hands-on 15 minutes Overall 25 minutes

Nutritional values (per serving, 1 slice): Total carbs: 4.3 g, Fiber: 1.4 g, **Net carbs: 2.8 g,**

Protein: 2.8 g, Fat: 15.1 g, Calories: 161 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes 16 servings)

Cookie base:

- 1 cup [almond flour](#) (100 g/ 3.5 oz)
- 1/3 cup [coconut flour](#) (40 g/ 1.4 oz)
- 1/3 cup [powdered Erythritol](#) or [Swerve](#) (53 g/ 1.9 oz)
- 1/2 cup unsalted butter, softened (114 g/ 4 oz)
- 1/4 tsp baking powder
- 2 tsp sugar-free [vanilla extract](#)
- 1 large egg

Icing:

- 1/4 cup full-fat cream cheese, softened (60 g/ 2.1 oz)
- 2 tbsp unsalted butter, softened (28 g/ 1 oz)
- 1/4 cup [powdered Erythritol](#) or [Swerve](#) (40 g/ 1.4 oz)
- 1 tsp sugar-free [vanilla extract](#) (4 g/ 0.15 oz)
- 1/2 cup heavy whipping cream (120 g/ 4.2 oz)

Toppings:

- 1 cup sliced strawberries (165 g/ 5.8 oz)
- 2/3 cup blueberries (100 g/ 3.5 oz)

Instructions

1. Preheat oven to 175 °C/ 350 °F (conventional) or 155 °C/ 310 °F (fan assisted) and line a large baking sheet with parchment paper. In a large bowl mix together the cookie ingredients until a thick dough forms.
2. Press into a large circle on the baking sheet and transfer to oven for 10-15 minutes until golden.
3. In a medium bowl beat together the icing ingredients until smooth or use a blender to combine. Spread the icing evenly over the cooled cookie.
4. Top with sliced strawberries and blueberries. Cut into 16 equal

squares to serve.

5. Store covered in the refrigerator for up to 3 days.

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