

# 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 Canned Coconut Milk (full fat, refrigerated overnight)
- 1/4 Seedless Watermelon (medium)
- 1/4 cup Blueberries
- 1 Peach (sliced)