

Breakfast Pizza with Fresh Berries and Mascarpone



Serves: 1



Cooking Time:



Level: Easy



INGREDIENTS

1 12-inch pre-made pizza crust
2 tablespoons melted butter
4 tablespoons granulated sugar mixed with 1
teaspoon ground cinnamon
12 ounces (about 1 1/2 cups) mascarpone
2 tablespoons lemon juice
About 2 cups of whatever berries are available
Tiny mint sprigs

PREPARATION

1. Preheat oven to 375 degrees
2. Brush pizza crust with melted butter and sprinkle with about half the sugar and cinnamon mixture
3. Bake in preheated oven anywhere from 5-7 minutes, or just until the butter starts to sizzle, and the crust begins to turn light brown. You don't want to overdo it, or you'll wind up with a 12-inch cracker.
4. Remove from oven and let cool
5. Meanwhile, in a bowl, stir lemon juice into mascarpone. If mixture seems a little too thick, you can thin it with a tiny bit of milk.
6. Spread mascarpone evenly over cooled pie crust. Strew the berries artfully about, and sprinkle with remaining sugar and cinnamon. Serve in wedges like pizza, garnished with a mint sprig.