

# Candied Orange Peel

(Sugar-free)

**Prep Time: 15 min.**  
**Cook Time: 45 min.**  
**Servings: 20 / 4 pieces**

## Ingredients:

- 1 large orange
- 1 cup water
- 2 cups coconut sugar, divided

## Instructions:

1. Peel orange and cut peelings into 1/4 inch strips (pith included). Place strips in large pot of boiling water, boiling for 15 minutes.
2. Drain the pot. Rinse the peelings, and then rinse again.
3. In separate pot, bring water and 1 cup coconut sugar to boil, stirring to dissolve the sugar mixture. Add the orange peelings.
4. Bring to a boil again and then reduce to a simmer. Simmer for 45 minutes. Drain.
5. Toss remaining cup of coconut sugar on a rimmed baking sheet.
6. Separate the peelings and coat in the coconut sugar.
7. Transfer the coated peelings to a sheet of foil. Let the peelings stand until the coating is dry, which could be 1 - 2 days.



# Non-Alcoholic Mincemeat Pizza

(Sugar-free, Meat-free)

Prep Time: 15 min.  
Cook Time: 20 min.  
Servings: 16 / 1 slice

## Ingredients:

- 1 Grain Free Mama's Organic Original Pizza Crust Mix
- 1 TBSP gelatin (or 3/4 tsp. Vegan)
- 2 TBSP coconut oil, melted
- 1 TBSP apple cider vinegar
- 1 TBSP allspice
- 1/2 cup Orange Juice
- 1 tsp Orange zest (Or 1 TBSP Orange Marmalade)
- 1/4 cup Sugar Free Candied Orange Peel
- 1/4 cup Black Raisins
- 1/4 cup Golden Raisins
- 1/4 cup Fresh Cranberries
- 1 small Apple, peeled and diced
- 1 TBSP Butter
- 1 TBSP Coconut Sugar
- 1/3 tsp Stevia
- 1 1/2 tsp Cinnamon
- 1/2 tsp Ground Ginger
- 1/2 tsp Ground Cloves
- 1/8 tsp Ground Nutmeg

## Instructions:

1. In a mixing bowl, add 1/3 cup boiling water and gelatin. Mix to dissolve.
2. Add 2 TBSP coconut oil and 1 TBSP apple cider vinegar.
3. Add pizza crust mix and blend thoroughly. (NOTE: If dough is crumbly, add 1 tsp. of water or apple cider vinegar. Mix should resemble biscuit mix consistency.)
4. Roll out to desired thickness.
5. Cook pizza crust at 400 Degrees for 15 minutes.
6. While the pizza crust is cooking, place the orange juice and orange zest (or orange marmalade) in a saucepan.
7. Mix well.
8. Add all the remaining ingredients to the saucepan.
9. Heat on medium flame while stirring and
10. cook for 10-12 minutes. (Or until the juice is almost absorbed by the fruits.)
11. Remove from heat.
12. Top pizza with the mincemeat topping and serve.





# Cherry 'Cheesecake' Pizza

(Sugar-free)

Prep Time: 20 min.  
Cook Time: 25 min.  
Servings: 16 / 1 slice

## Ingredients:

- 1 Grain Free Mama's Organic Original Pizza Crust Mix
- 1 TBSP gelatin (or 3/4 tsp. Vegan)
- 2 TBSP coconut oil, melted
- 1 TBSP apple cider vinegar
- 1 TBSP allspice
- 4 oz cream cheese (dairy or plant-based)
- 4 TBSP plain yogurt (dairy or plant-based)
- 2/3 tsp. stevia extract, split
- 16 oz. (1 pound) cherries, pitted
- 1/8 cup water
- 1/8 cup tapioca flour

## Instructions:

1. In a mixing bowl, add 1/3 cup boiling water and gelatin. Mix to dissolve.
2. Add 2 TBSP coconut oil and 1 TBSP apple cider vinegar.
3. Add pizza crust mix and blend thoroughly. (NOTE: If dough is crumbly, add 1 tsp. of water or apple cider vinegar. Mix should resemble biscuit mix consistency.)
4. Roll out to desired thickness.
5. Cook pizza crust at 400 Degrees for 15 minutes.
6. While the pizza crust is baking, mix cream cheese, yogurt, and 1/3 tsp. stevia extract together until smooth.
7. Place cherries, water, tapioca flour and 1/3 tsp. stevia extract in a saucepan and bring to a boil.
8. Reduce heat and stir until desired thickness.
9. Top the baked Pizza Crust with 'cheesecake' mixture and then the cherry topping.
10. Cook for 5 minutes at 400 degrees.



# Apple Pie Dessert Pizza

(Sugar-free)

**Prep Time: 20 min.**  
**Cook Time: 20 min.**  
**Servings: 16 / 1 slice**

## Ingredients:

- **1 Grain Free Mama's Organic Original Pizza Crust Mix**
- **1 TBSP gelatin (or 3/4 tsp. Vegan)**
- **2 TBSP coconut oil, melted**
- **1 TBSP apple cider vinegar**
- **1 TBSP allspice**
- **2 apples, peeled and diced**
- **2 TBSP butter (dairy or plant-based)**
- **2 TBSP honey**
- **1/2 tsp ground cinnamon**
- **1/3 tsp stevia extract**

## Instructions:

1. In a mixing bowl, add 1/3 cup boiling water and gelatin. Mix to dissolve.
2. Add 2 TBSP coconut oil and 1 TBSP apple cider vinegar.
3. Add pizza crust mix and blend thoroughly. (NOTE: If dough is crumbly, add 1 tsp. of water or apple cider vinegar. Mix should resemble biscuit mix consistency.)
4. Roll out to desired thickness.
5. Cook pizza crust at 400 Degrees for 15 minutes.
6. While the pizza crust is baking, place
7. apples, butter, honey, cinnamon and stevia extract in saucepan and bring to a boil.
8. Lower heat and simmer until thickened.
9. Top the cooked pizza crust with apple mixture.
10. Bake for 5 minutes at 400 degrees.





# Honey-Goat Cheese-Pear Pizza

(Sugar-free)

Prep Time: 15 min.  
Cook Time: 20 min.  
Servings: 16 / 1 slice

## Ingredients:

- 1 Grain Free Mama's Organic Original Pizza Crust Mix
- 1 TBSP gelatin (or 3/4 tsp. Vegan)
- 2 TBSP coconut oil, melted
- 1 TBSP apple cider vinegar
- 1 TBSP allspice
- 2 Pears, peeled and sliced lengthwise into strips
- 4 oz soft goat cheese
- 3 TBSP honey, split

## Instructions:

1. In a mixing bowl, add 1/3 cup boiling water and gelatin. Mix to dissolve.
2. Add 2 TBSP coconut oil and 1 TBSP apple cider vinegar.
3. Add pizza crust mix and blend thoroughly. (NOTE: If dough is crumbly, add 1 tsp. of water or apple cider vinegar. Mix should resemble biscuit mix consistency.)
4. Roll out to desired thickness.
5. Cook pizza crust at 400 Degrees for 15 minutes.
6. While the pizza crust is cooking, mix the goat cheese with 2 TBSP honey until smooth.
7. Top the cooked pizza crust with the
8. goat cheese spread.
9. Place the pear slices on top of the goat cheese layer.
10. Finish with a drizzle of honey.
11. Bake for 5 minutes at 400 degrees.

