

Beauty Blend Cookie Pizza (S)

Beauty Blend Cookie Pizza is one giant yummy, crunchy cookie that you can break off into delicious pieces and is a favorite with children. This recipe is found in the "Crackers, Crusts, Toppings & More" Chapter of [Trim Healthy Table](#), page 510.

Multi-Serving Recipe

INGREDIENTS:

- ½ cup [TH Baking Blend](#)
- 1 Tbs [TH Just Gelatin](#)
- 3 Tbs [TH Integral Collagen](#)
- 1 tsp aluminum-free baking powder
- ¼ cup [TH Gentle Sweet](#)
(plus 1 Tbs [TH Super Sweet](#))
- ½ tsp [TH Mineral Salt](#)
- 4 Tbs butter (1/2 stick)
- 2 Tbs ghee (clarified butter)
- ¾ cup egg whites (carton or fresh)
- 1½ tsp [TH Natural Burst Vanilla Extract](#)
- ½ tsp [TH Natural Burst Butter Extract](#)
- ½ cup on-plan chocolate chips (or 85% chocolate)



OPTIONAL SMATTERINGS:

- chopped nuts (walnuts, pecans, or macadamia nuts)
- unsweetened coconut flakes

DIRECTIONS:

1. Preheat the oven to 300°F and line an extra-large cookie sheet with parchment paper.
2. Put the Baking Blend, gelatin, collagen, baking powder, sweeteners, and salt in a food processor and pulse to combine. Add the butter and ghee and pulse a few times to coat with flour. Add the egg whites, vanilla, and butter extract and blend for another few seconds. Take the blade out of the food processor and stir in the chocolate chips and optional smatterings (if using). (Or blend all the ingredients except the chocolate chips and nuts in a bowl with a stick blender, then stir them in.)
3. Spread out thinly on the baking sheet and bake for 40 minutes, then reduce the oven temperature to 170°F and keep in the oven for another 2 to 3 hours. Turn the oven off and let cool in the turned-off oven.

This and other delicious TH recipes can be found at www.TrimHealthyMembership.com