

## Blackberry, Basil, and Ricotta Pizza

### Ingredients:

- 1, 14—16 inch unbaked pizza crust
- 1 Tbl Olive Oil
- 1 small package blackberries, halved
- 1 cup shredded mozzarella cheese
- 1 cup shredded parmesan cheese
- 1 cup ricotta cheese
- 10 Large basil leaves sliced into strips

Preheat and pizza stone in the oven at 500 degrees.

Rub olive oil over pizza crust. Smash half of the blackberries and spread out over the crust.

Top with mozzarella and parmesan cheese.

Scatter remaining blackberries over the pizza. Dollop ricotta randomly over the pizza.

Bake on the pizza stone for 10—15 minutes, until cheese starts to brown.

Remove from oven and scatter basil strips over top.

Slice and serve.