

Sun-Dried Tomato Pizza

Serves 4

For Pizza:

6 sun-dried tomato halves

10-12 fresh basil leaves

12-inch pizza dough

flour (for dusting)

8 oz low-moisture mozzarella

For Sauce:

3 Italian plum tomatoes (whole, canned)

2 tsp maple syrup

1 Tbsp extra virgin olive oil

2 drops Basil Vitality Oil

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1/4 tsp salt

1/4 tsp pepper

Young Living Oils Used in this Recipe:

[#5583 Basil Vitality Oil](#)

[#5594 Oregano Vitality Oil](#)

Preheat your oven to 450° F. Dust the 12 inch pizza pan and the pizza dough with flour and spread the pizza dough evenly out on the pan.

Place the plum tomatoes, maple syrup, olive oil, basil oil, oregano oil, salt and pepper in a food processor and blend. Spread the sauce on the pizza dough and spread the basil leaves evenly on top of the sauce.

Spread the mozzarella on top of the sauce and basil and place the sun-dried tomato pieces on the pizza.

Bake in the oven for 15 min or until golden and crispy.