

Fruit Pizza



Cookie Crust

- 1 teaspoon vanilla extract
- 1/2 cup butter
- 1/4 cup sugar
- 1 egg
- 2 cups flour (1/2 regular, 1/2 whole wheat)
- 2 teaspoons baking powder
- 1 cup sliced fruit-to be used as topping.

Pizza Frosting

- 1 teaspoon vanilla extract
- 8 ounces non-fat cream cheese
- 1/2 cup sugar

1. Preheat oven to 375 degrees.
2. For crust: Cream butter, then add the sugar, and continue to cream. Add the vanilla, and egg until light and fluffy. Whisk the flour and baking powder together and then incorporate with creamed butter.
3. Spread mixture about 1/8 inch thick on a pizza pan, baking sheet, or 9 inch by 13 inch pan.
4. Bake for 10 to 12 minutes or until lightly browned. Cool.
5. For pizza frosting: mix together cream cheese, sugar, and vanilla. Spread on cooled cookie crust. Arrange fruit on top of pizza. Refrigerate until serving time.