

Fruit Pizza

Courtesy of Company's Coming

momlogic

SUGARY PIZZA CRUST

1 1/4 cups all-purpose flour

2/3 cup butter (or hard margarine), softened

1/2 cup granulated sugar

TOPPING

8 oz. block of light cream cheese, softened

1/3 cup icing (confectioner's) sugar

1 tsp. vanilla extract

10 oz. can of mandarin orange segments, drained

1/2 cup fresh blueberries

24 fresh strawberries, halved lengthwise

8 kiwi fruit, sliced

GLAZE

1/4 cup apricot (or peach) jam

1 tbsp. hot water

Fruit Pizza

Courtesy of Company's Coming

momlogic

Sugary Pizza Crust:

Mix all 3 ingredients in medium bowl until mixture forms a ball. Press firmly in ungreased 12 inch (30 cm) pizza pan, forming rim around edge. Bake on center rack in 350°F (175°C) oven for about 12 minutes until golden. Cool.

Topping:

Beat first 3 ingredients in small bowl until smooth. Spread evenly over crust. Arrange next 4 ingredients in attractive pattern over cream cheese mixture.

Glaze:

Combine jam and hot water in small cup. Brush over fruit. Chill. Cuts into 12 wedges.