

## Fruit Pizza

*This pizza has a cookie crust, creamy filling and fruit on top!*

12 servings

### Ingredients:

Cookie Crust  
1/2 cup margarine  
1/2 cup sugar  
1 teaspoon vanilla extract  
1 egg  
2 cups flour  
2 teaspoons baking powder  
Cheese Spread  
8 ounces cream cheese ( nonfat or light)  
1/2 cup sugar  
1 teaspoon vanilla extract  
(optional - 1 drop of red food color)  
Fruit Topping (a variety of) Sliced strawberries,  
kiwi, bananas, pineapple, mandarin oranges,  
pears, peaches, blueberries or grapes

**Nutrition Facts:** 1/12 pizza provides 260 calories, 9g total fat, 20mg cholesterol, 280mg sodium, 40g total carbohydrate

This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP) through a contract awarded by the Kansas Department for Children and Families. USDA is an equal opportunity employer and provider. SNAP provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more call 1-800-221-5689.

**Chef's Choice**  
Fruit Pizza  
Strawberry Milk

### Directions:

**1.** Preheat oven to 375 degrees **2.** For the crust, cream margarine, sugar, vanilla and egg until light and fluffy. Add flour and baking powder; mixing well. **3.** Spread mixture, about 1/8 inch thick, on a pizza pan, baking sheet or 9x13 inch pan. **4.** Bake for 10 to 12 minutes or until lightly browned. Cool. **5.** For spread, mix together cream cheese, sugar, vanilla and food color, if desired. Spread on cooled cookie crust. **6.** Arrange fruit on top of pizza. Refrigerate until serving time.

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