

Fruit Pizza

Makes: 12 servings

The crust for this dessert cooks in the oven and is covered with a cream cheese mix and topped with strawberries. For variety, try using any combination of colorful fruits.

Ingredients

- 1 teaspoon** vanilla extract
- 1 cup** strawberries, sliced (or kiwi, bananas, pears, peaches, or blueberries)
- 1/2 cup** margarine
- 1/2 cup** sugar
- 1 teaspoon** vanilla extract
- 1** egg (large)
- 2 cups** flour
- 2 teaspoons** baking powder
- 8 ounces** cream cheese, non-fat or light
- 1/2 cup** sugar

Directions

1. Preheat oven to 375 degrees.
2. For 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 9 inch by 13 inch pan.
4. Bake for 10 to 12 minutes or until lightly browned. Cool.
5. For spread, mix together cream cheese, sugar, and vanilla. Spread on cooled cookie crust.
6. Arrange fruit on top of pizza. Refrigerate until serving time.

Nutrition Information

Nutrients	Amount
Calories	259
Total Fat	11 g
Saturated Fat	3 g
Cholesterol	28 mg
Sodium	239 mg
Total Carbohydrate	36 g
Dietary Fiber	1 g
Total Sugars	19 g
Added Sugars included	16 g
Protein	4 g
Vitamin D	0 IU
Calcium	81 mg
Iron	1 mg
Potassium	99 mg

N/A - data is not available

MyPlate Food Groups

 Grains	1 1/2 ounces
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