

Fruit Pizza (Terms Lab)

Makes 6 Servings

Preparation: 25 minutes , Cook Time: 12 minutes

Yield: 1 pizza

Foods 1

In class recipes

** For the crust: use either home-made, or store bought sugar cookie dough, or use an single pie crust if desired.*

1 sugar cookie dough for crust

FOR THE FROSTING

1/2 pkg cream cheese soften

1/4 cup + 2 TBSP powdered sugar

pinch salt

1/2 tablespoon milk

1/2 teaspoon vanilla extract

WASHED, PEELED, and SLICED fruit for topping

PREHEAT oven to 350 for sugar cookie crust.

FORM cookie dough into desired shape, then prick with a fork and BAKE for 12-14 minutes, until edges are slightly brown. (if using pie crust, bake for time suggested on the package)

Remove from the oven and place on a cooling rack to COOL

While crust is baking, make the frosting, wash, PEEL and DICE up fruit as needed.

Create the frosting by using the stand mixer with the whisk attachment. BEAT the cream cheese on it's own until it's smooth and there are no lumps. COMBINE together the cream cheese, powdered sugar and salt, CREAM until smooth. ADD milk and vanilla. WHIP until slightly fluffy.

FROST the top of the cooled crust with cream cheese filling mixture. GARNISH with prepared fruit, cut into wedges and serve.