

FRUIT PIZZA

(serves 12)

INGREDIENTS AND QUANTITIES:

1 cup flour

1/4 cup icing sugar

1/2 cup soft margarine

8 oz. Cream cheese

8 oz. Cool Whip

1/4 cup icing sugar

fruit suggestions: Kiwi, mandarin oranges, grapes, strawberries, pineapple, peaches, etc.

glaze (apricot jam)

EQUIPMENT & UTENSILS:

2 Mixing bowls

Fork

Pizza pan

Sauce pan

Wooden spoon

Spatula

PROCEDURE:

1. Preheat oven to 350 F.
2. Mix first 3 ingredients with a fork. Press onto pizza pan and cook 10 minutes or more until brown. Let cool.
3. Combine cream cheese, Cool Whip and icing sugar. Spread over pie crust.
4. Place fruit in a decorative fashion on top of cream cheese mixture.
5. Combine 1/2 cup apricot jam and 1/2 tsp. water. Strain lumps of apricot jam out leaving a clear liquid.
6. Brush glaze over the fruit without moving the fruit.
7. To serve, cut like a pizza. May be served with whipped cream or ice cream.

