

Rainbow Fruit Pizza

homemade sugar cookie dough (recipe follows)

1/2 package (4 oz) cream cheese, softened

1/4 cup powdered sugar

1/2 teaspoon vanilla

2 kiwifruit, peeled, halved lengthwise and sliced

1 cup halved or quartered fresh strawberries

1 cup fresh blueberries

Mandarin oranges

Purple & green grapes

Pineapple chunks

Heat oven to 350°F.

Spray 8 round baking pan with cooking spray. In pan, break up cookie dough; press dough evenly in bottom of pan to form crust. Bake 16 to 20 minutes or until golden brown. Cool completely, about 30 minutes.

In small bowl, beat cream cheese, sugar and vanilla with electric mixer on medium speed until fluffy. Spread mixture over cooled crust. Arrange fruit over cream cheese.

Refrigerate until chilled, at least 1 hour. To serve, cut into wedges or squares. Cover and refrigerate any remaining pizza.

SUGAR COOKIES

1/4 cup butter, softened
1/4 cup sugar
1 1/2 tablespoons egg substitute
1/4 teaspoon vanilla extract
1/2 teaspoon baking powder
3/4 cup flour

Preheat oven to 375 degrees.

In a large bowl, cream together butter and sugar with a fork.

Beat in egg and vanilla.

Add baking powder and 1/4 cup flour and mix.

Add remaining 1/2 cup flour beating with a large spoon.