



Fruit Pizza (Regular)

Crust Ingredients:

- 1 cup all-purpose flour
- 1 tsp. baking soda
- ¼ tsp. salt
- 1½ cup brown sugar
- ⅔ cup butter
- 2 large eggs
- 1 tsp. vanilla
- 2½ cups quick cooking oats



Directions:

Heat oven to 350°. In a medium bowl, mix together the flour, baking soda, and salt. Set aside. In a separate large mixing bowl, cream together brown sugar and butter. Add eggs and vanilla and mix well. Add the flour mixture and mix until combined, then add oats and mix well.

Remove 1½ cups of dough and set aside (use for cookies or smaller rounds for additional pizzas). On a round cookie sheet spread the remainder. Bake for 12-15 minutes until golden brown and the center is set. The cookie should be soft after baking - not crisp! Transfer to a round platter while cookie is still warm, using spatulas. Cool completely. Set aside.

Ingredients:

- 2 8 oz. packages cream cheese
- 1 cup powdered sugar
- Fresh Fruit

Directions:

In a mixing bowl, combine cream cheese and honey or maple syrup. Spread this mixture on cooled cookie. Arrange fresh fruit on top to decorate. Some suggestions: raspberries, strawberries, blueberries, kiwi, mandarin orange slices, pineapple, etc. Avoid fruits that turn dark quickly.

Cut into pie shaped wedges and serve on a dessert plate. May make 1-2 hours before serving.

Yields: 8