

Fruit Pizza (Vegan)



Crust Ingredients:

1 cup	all-purpose flour
1 tsp.	baking soda
¼ tsp.	salt
2 Tbsp.	corn starch
1 ½ cup	brown sugar
⅔ cup	vegan margarine
1 Tbsp.	water
1 tsp.	vanilla
2 ½ cups	quick cooking oats

Directions:

Heat oven to 350° In a medium bowl, mix together the flour, baking soda, salt, and cornstarch. Set aside. In a separate large mixing bowl, cream together brown sugar and margarine. Add water 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 vegan cream cheese
1 cup	powdered sugar
1 cup	non-dairy whipped topping
	Fresh Fruit

Directions:

In a mixing bowl, combine cream cheese, powdered sugar, and whipped topping. 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