

Koen's Grandma's Fantastic Fruit Pizza

Ingredients

1 roll Pillsbury refrigerated sugar cookies
1 package cream cheese, softened
1/3 cup sugar
1/2 teaspoon vanilla
2 peeled & sliced kiwis
1 cup halved or quartered fresh strawberries
1 cup fresh blueberries
1/2 cup cut fresh pineapple
1/2 cup mandarin oranges



Let's Make a Pizza!

1. Heat oven to 350°F. Spray 12-inch pizza pan with cooking spray. Break up cookie dough in pan; press dough evenly in bottom of pan to within 1/2 inch of edge. Bake 16 to 20 minutes or until golden brown. Cool completely on cooling rack, about 30 minutes.
2. In small bowl, beat cream cheese, sugar and vanilla with electric mixer on medium speed until fluffy. Spread mixture over cooled crust.
3. Have your child arrange the fruit over the cream cheese. Koen likes to make a rainbow!
4. Refrigerate until chilled, at least 1 hour. To serve, cut into wedges or squares. Cover and refrigerate any remaining pizza.