



## Rainbow Fruit Pizza

1 roll (16.5 oz) Pillsbury™ refrigerated sugar cookies, or recipe for homemade sugar cookie

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 12-inch pizza 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.

Place the dough on a sheet of wax paper and lay another sheet of wax paper over the top.

Roll to about 1/8 inch thickness.

Use cookie cutters to cut the dough into shapes, dipping the cookie cutter in flour before each use.

Use a spatula to transfer the cookies to a parchment paper lined baking sheet and bake cookies for 7-9 minutes until lightly browned.

Tip: Cookies on sheet should be of similar thickness so that they cook uniformly.

THE CULINARY PLAYGROUND

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