

Fruit Pizza

Ingredients

- 1 package (16.5 oz) refrigerated sugar cookies, sliced
- 1 package (8 oz) low fat cream cheese, softened
- 1/4 cup powdered sugar
- 1/2 tsp vanilla extract
- 4 cups fruit (strawberries, blueberries, kiwi, mandarin oranges)



Preparation

1. Heat oven to 325 degrees Fahrenheit. Line 12 inch pizza pan or other baking pan with foil and spray with cooking spray.
2. Arrange cookie dough slices close together in a single layer on pan completely covering bottom of pan.
3. Bake for 14 minutes and cool.
4. Mix cream cheese, sugar and vanilla until an even mixture forms.
5. Spread onto crust and top with fruit in design of your choice.

Yield: 12 servings

Per Serving: 240 Calories | 11g Fat | 33g Carbohydrates | 4g Protein | 190mg Sodium