

# THIS WEEK'S RECIPE

As seen on hdnews.net



## Fruit Pizza

By: Donna Maskus

### Ingredients:

- 1 pkg. sugar cookie dough (16.5 oz)
- 8 ounces cream cheese
- ½ cup powdered sugar
- 2 Tablespoons 2% milk
- 1 teaspoon vanilla
- 1 tub (8 ounces) whipped topping
- 1 pint fresh strawberries, halved
- 1 can (11 ounces) mandarin oranges, drained
- 8 ounces maraschino cherries, drained, halved
- 1 can (8 ounces) unsweetened pineapple chunks, drained
- 1 cup green grapes, halved
- ¾ c sugar
- 3 Tablespoons cornstarch
- ¾ cup orange juice
- 1/8 cup lemon juice
- 1 cup pineapple juice



### Directions:

- Preheat your oven to 350 degrees. Press the cookie dough to fill the pizza pan.
- Bake at 350 degrees for 8 to 10 minutes or until golden brown. Cool.
- Beat the cream cheese, powdered sugar, milk and vanilla. Spread over cooled crust. Spread with whipped topping. Set crust in the refrigerator until you have your fruit ready to assemble.
- In a sauce pan, prepare your glaze including sugar, cornstarch, orange juice, lemon juice and pineapple juice over medium heat, stirring constantly, until the mixture boils and becomes thick and clear. Let the glaze cool.
- Prepare the fruit by halving the fresh strawberries and green grapes.
- Drain the mandarin oranges, pineapple chunks and maraschino cherries. Use kitchen shears to slice the cherries in half. You may wish to try using different fruits that you enjoy and those fruits that are in season.
- Now you are ready to arrange your prepared fruit onto your pizza.
- Drizzle the glaze over fruit pizza.
- Cut and enjoy! Refrigerate any leftovers. Yields 8 servings.

## Nutrition Facts

Serving Size (208g)  
 Servings Per Container 18  
**Amount Per Serving**

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Calories 300 Calories from Fat 90

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% Daily Value\*

Total Fat 10g ..... 15%  
 Saturated Fat 6g ..... 29%  
 Cholesterol 25mg ..... 8%  
 Sodium 180mg ..... 7%  
 Total Carbohydrate 51g ..... 17%  
 Dietary Fiber 2g ..... 8%  
 Sugars 43g  
 Protein 3g

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Vitamin A 10% • Vitamin C 60%  
 Calcium 4% • Iron 2%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:  
 Fat 9 • Carbohydrate 4 • Protein 4  
 Home made cookie dough can be used for purchased. To reduce calories look for low fat and low sugar substitutes.



## Location of Ingredients

(at Vine Street Dillon's)

ITEM	AISLE
Sugar Cookie Dough .....	Dairy
Cream Cheese .....	Dairy
Powdered Sugar.....	#11
2% Milk.....	Dairy
Vanilla.....	#11
Whipped Topping .....	#7
Strawberries .....	Produce
Mandarin Oranges.....	#5
Maraschino Cherries .....	#5
Unsweetened Pineapple Chunks	#5
Green Grapes.....	Produce
Sugar .....	#11
Cornstarch .....	#11
Orange Juice .....	Dairy
Lemon Juice .....	#5
Pineapple Juice .....	#5



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