**Fruit Pizza**

**Ingredients:**

1/4c. butter

2Tbsp. shortening

1/2c. sugar

1 egg

1/2tsp. vanilla

1 1/4c. flour

1/2tsp. baking powder

1/2tsp. salt

**Directions:**

1. Preheat oven to 350°F
2. Cream butter, shortening, and sugar thoroughly.

1. Add the egg and vanilla and mix again.
2. Stir in flour, baking powder, and salt; blend well.
3. Chill at least 1 hour.
4. Press dough into 8 or 9 inch cake or pizza pan.
5. Bake approximately 15 minutes or until golden brown.

**Fruit pizza Topping**

**Ingredients:**

4oz. cream cheese

1c. cool whip

2Tbsp. fruit juice

**Directions:**

1. Cream the cream cheese and cool whip.
2. Add your choice of fruit juice. (ex: lime, lemon, pineapple, etc) and mix well.
3. Place cooled cookie disc on a plate and spread the cream cheese mixture on the cookie.
4. Top well with various fruits of choice. If using fruit from a can, make sure to drain well.
5. Optional: you can brush crust with melted apple jelly or thickened sugar syrup.