

## Bank Kitchen Recipe: Fruit Pizza



Serves: 8-10 people

*Submitted by Laura*

Ingredients: one (1) 18-ounce package of refrigerated sugar cookie dough; one (1) 8-ounce package of Kraft® Philadelphia Cream Cheese; 1/3 cup of granulated sugar; 1/2 teaspoon of pure vanilla extract; and fresh kiwis, seedless grapes, strawberries, and mandarin oranges.

First, preheat an oven to 375 degrees F.

Then, line an ungreased, 14-inch (round) pizza pan with the cookie dough; flatten the dough to a thickness of 1/4-inch.

Bake the crust for 12 minutes, or until golden brown. Next, remove from the oven and—with the crust still on the pizza pan—allow to cool.

In a mixing bowl, combine the cream cheese, sugar, and vanilla extract. Then, spread the mixture over the baked crust. Finally, place the rinsed, sliced

fruit over the crust in a design of your choice. Slice and serve immediately.

For varied tastes, use blueberries and dark cherries. Note: fresh fruit is best; canned fruit can make the crust too moist.