























# Recipe for: FRUIT PIZZA!

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## GROCERY LIST:



-  1 kiwi
-  1 cup bananas
-  1 cup pineapple chunks
-  1 cup blueberries
-  1 cup raspberries
-  1 cup sliced fresh strawberries
-  1 cup grapes (red or green, you choose!)
-  1/2 cup honey
-  Lemon juice
-  1 (18 OZ) package refrigerated sugar cookie dough
-  1 (8 OZ) package cream cheese, softened
-  1 (8 OZ) container frozen whipped topping, thawed

## DIRECTIONS:

-  Preheat oven to 350 degrees F (175 degrees C).
-  Spread cookie dough on greased pizza pan, allowing a 1/2 inch on edge for cookie to expand.
-  Press dough flat into pan. Bake for 10 to 12 minutes. Allow to cool.
-  Have your mom or dad cut all of the big fruit into bite sized pieces, (you can use a butter knife to cut the banana if you want!)
-  In a large bowl, soften cream cheese, and then fold in the whipped topping and honey (Add honey to taste.).
-  Spread over cooled crust.
-  Arrange the fruit any way you want! Make sure the whole pizza is covered. If bananas are used, dip them in lemon juice so they don't darken.
-  Chill for two hours, then cut into wedges with a pizza cutter and call your family, now it's time to eat!

## Inventory:

-  Pizza Pan
-  Large Bowl
-  Rubber Spatula

-  = **Adult needs to help!**
-  = **Kitcheneer approved activity!**

Makes 8 servings.

*eat smart, be smart!*