Taste That!

Fruit Pizza: Compliments of ***Sheila Munich, we tasted while viewing her beautiful gardens.***

Crust:
350 degrees
1/2 cup powdered sugar
1 cup butter (or marg)
2 cups flour
Combine ingredients and press into 10x14 pan. Bake for approx 10 min

Citrus Topping:
1 cup pineapple juice (or juice of your choice)
2 TBLS cornstarch
½ cup sugar
1 TBLS lemon juice
While crust is baking, combine the citrus ingredients over heat until it thickens. Set aside and cool.

Topping:
1/3 cup sugar
1tsp. vanilla
1 8oz cream cheese
Beat together and spread on the cooled crust. At this point, I score my cut lines so I can place the fruit in the center of each square)

Fruit:
Berries (strawberries, blue berries, raspberries) and kiwi Place fruit on cream cheese topping. Using a small tsp, spoon a little of the citrus topping over the fruit. Cut and chill until ready to serve.