PAM'S FRUIT PIZZA





CRUST

- 1/2 cup butter (softened)
- 3/4 cup sugar
- 1 1/4 cups flour
- 1 egg
- 1 teaspoon cream of tartar
- $\frac{1}{2}$ teaspoon baking soda
- 1/4 teaspoon salt

Combine butter and sugar. Add egg and mix. Add all dry ingredients and mix well. Press into a 9x13 cake pan. (Double crust for a large sheet cake pan). Bake at 350° for 8-10 minutes, until lightly brown. Cool well.

MIX

- 8 oz softened cream cheese
- 1 cup powdered sugar
- 1 cup softened cool whip

Spread over cooled crust. Top with any fruit of choice: blueberries, strawberries, kiwi, grapes, pineapple, etc.

ORANGE SAUCE

- ½ cup orange juice (pulp-less)
- ½ cup sugar
- ¼ cup water
- 2 Tablespoons lemon juice
- 2 Tablespoons cornstarch

Combine all ingredients and whip in a sauce pan to remove lumps. Heat until thickened. Cool very well in refrigerator, then drizzle over the fruit pizza. Cover and refrigerate until served.

Recipe compliments of:



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