



## Fruit Pizza

Servings: 10 | Difficulty Level: 1 | Prep Time: 25 minutes

### Ingredients:

1/2 cup butter, softened  
3/4 cup white sugar  
1 egg  
1 1/4 cups all-purpose flour  
1 teaspoon cream of tartar  
  
1/2 teaspoon baking soda  
1/4 teaspoon salt  
1 (8 ounce) package cream cheese  
1/2 cup white sugar  
2 teaspoons vanilla extract  
Sliced Fresh Fruit



### Directions:

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large bowl, cream together the butter and 3/4 cup sugar until smooth. Mix in egg. Combine the flour, cream of tartar, baking soda and salt; stir into the creamed mixture until just blended. Press dough into an ungreased pizza pan.
3. Bake in preheated oven for 8 to 10 minutes, or until lightly browned. Cool.
4. In a large bowl, beat cream cheese with 1/2 cup sugar and vanilla until light. Spread on cooled crust.
5. Arrange desired fruit on top of filling, and chill.

