**Fruit Pizza**

Crust:

3 Tbsp. Shortening

2 Tbsp. Margarine

½ c Sugar

1 Egg

1 tsp. Vanilla

1 c & 2 Tbsp. Flour

½ tsp. Baking Powder

¼ tsp. Salt

Topping:

2 oz. Cream Cheese

½ c Whipped Topping

2 Tbsp. Strawberry Yogurt

½ c Powdered Sugar

Fruit (In season)

* 1 Banana
* 10 Grapes
* 10 Mandarin Oranges
* 4 Strawberries

Crust Directions:

Preheat oven to 375º. In a mixing bowl cream together the shortening, margarine, sugar, eggs, and vanilla. In a separate mixing bowl blend the flour, baking powder, and salt. Using a wooden spoon FOLD the dry ingredients into the creamed mixture. Place a piece of tinfoil on the pizza pan then grease foil with spray. Shape dough into a ball and press onto the pizza pan (make sure the crust is the same thickness). Bake 10 minutes or until light brown. Remove from pan and let cool.

Topping/Fruit Directions:

Soften cream cheese in microwave (15 seconds). Using a mixing bowl add softened cream cheese, whipped topping, and yogurt. Mix ingredients until smooth. Add the powdered sugar slowly mix well.

Spread the topping mixture over the COOLED pizza crust. Arrange sliced fruit on to the pizza.