Fruit Pizza

Crust

½ cup (60 g) powdered sugar

1 ½ cups (180 g) flour

¾ cup unsalted butter, room temperature

Pinch of salt

Spread

8 ounces soft cream cheese

1 tsp. vanilla (or 1/2 tsp. vanilla and 1/2 tsp. almond extract)

1/2 cup (100 g) sugar

Toppings

Assorted fruit: peaches, kiwi, mandarin

 oranges, strawberries, bananas,

 pineapple, blueberries, grapes, apples,

 etc.

Glaze

1 cup pineapple juice\*

1 tsp. lemon juice

1 ½ Tbsp. cornstarch

1/3 cup (66 g) sugar

Sift dry crust ingredients. Cut in butter until mixture resembles coarse crumbs. Press into 12-inch pizza pan. Bake at 300 degrees for 15-17 minutes.

Mix cream cheese, 1 tsp. vanilla, and 1/2 cup sugar until smooth. Spread on cool crust. Arrange fruit on cream cheese layer in an attractive design.

Combine pineapple juice, lemon juice, cornstarch, and 1/3 cup sugar. Mix well. Heat just to a boil. Cool. Spread over fruit when cool.

You may prepare individual layers ahead of time, but ideally, assemble just prior to serving. Refrigerate any leftovers.

Notes:

Crust alternatives: homemade sugar cookie dough, refrigerated store-bought cookie dough, puff pastry, pizza dough, brownie, refrigerated crescent rolls, pie crust.

\*Any clear juice may be substituted