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Recipe Title: Fruity Pizza: A refreshing, fruity pizza with homemade crust

Recipe Ingredients:

(Crust) Dry Ingredients:

- 1 1/3 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup granulated sugar

(Crust) Wet Ingredients:

- 1/2 cup softened, unsalted butter
- 1 large egg
- 1 teaspoon pure vanilla extract

(Topping) Dry Ingredients

- 1/4 cup granulated sugar

(Topping) Wet Ingredients

- 8 ounces softened cream cheese
- 1/2 teaspoon pure vanilla extract
- 4 cups sliced, assorted fruit (examples below)
- Strawberry

- Pineapple
- Blueberry
- Kiwi
- Raspberry
- Mandarin Orange
- Mango
- 1/4 cup fruit preserves (pressed to remove lumps)
- Strawberry or Apricot
- 1 tablespoon filtered water

Recipe:

Crust Instructions:

1. Preheat oven to 350 degrees
2. Whisk together all dry ingredients except sugar (flour, baking powder, baking soda, salt)
3. In an electric mixer, mix together sugar and butter
4. Add egg and vanilla to the electric mixture and slowly add in the dry ingredient mixture
5. Coat 12-inch pan with nonstick (butter or spray) and parchment paper or foil
6. Spread crust mixture into pan evenly
7. Bake 12-14 minutes or until golden, and cool completely

Topping Instructions:

1. In an electric mixture, whip cream cheese, sugar, and vanilla until fluffy
2. Spread over crust (after completely cooled)
3. Top with sliced fruit. Put the fruit in a pattern to make it your own!

4. Whisk together pressed fruit preserves and water and brush over fruit.
5. Refrigerate 2 hours
6. Enjoy your fruity, fresh, summer pizza!