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Strawberry Fruit Pizza

Crust:

- ½ cup Butter, melted
- 1 cup White Sugar
- 1 egg
- ¼ tsp. Salt
- 1 tsp. Baking Powder
- 1 1/3 cup Flour

Cream butter, sugar, and egg until light and creamy.

In separate bowl mix salt, baking powder and flour. Add to sugar mixture. Stir gently until combined.

Pour into 9" X 13" glass baking pan. Bake at 350° for 12 minutes. Remove from oven and cool completely.

Filling:

- 8 oz. Cream Cheese, softened
- ¼ cup White Sugar
- ½ tsp. Vanilla
- 8 oz. Whipped Topping

Mix cream cheese, white sugar, and vanilla until creamy. Add whipped topping and beat until creamy. Spread on top of baked crust.

Fruit Topping:

- 1 quart Strawberries, sliced
- 16 oz. Strawberry Glaze Redi-pak

Gently toss strawberries in glaze. Spread fruit on top of cream cheese layer. Refrigerate until ready to serve.