

Leigh's Fruit Pizza

Sugar Cookie Crust:

- 1 c. butter or margarine, softened
- 1 c. sifted powdered sugar
- 1/3 c. granulated sugar
- 1 egg
- 1/2 tsp. vanilla
- 1/4 tsp. almond extract
- 2 1/2 c. all-purpose flour
- 2 tsp. baking soda
- 2 tsp. cream of tartar

Orange Sauce:

- 1/2 c. granulated sugar
- 1/4 tsp. finely shredded orange peel
- 1/4 tsp. finely shredded lemon peel
- 1 c. orange juice
- 2 Tbs. lemon juice
- 4 tsp. cornstarch

Filling:

- 2 8 oz. packages cream cheese, softened
- 1 c. sifted powdered sugar
- 1 tsp. vanilla
- 7 c. fresh fruit of your choice: sliced peaches, nectarines, strawberries, blackberries, blueberries, raspberries, mandarin oranges, pineapples, kiwi fruit, etc.

Preheat oven to 325°. Lightly grease two 12 inch pizza pans.

To prepare the crust: In a large mixing bowl, cream the butter or margarine, powdered sugar and granulated sugar until light. Add the egg, vanilla and almond extract, beating well.

Combine the dry ingredients and add to the creamed mixture, blending thoroughly.

Divide the dough in half. With lightly floured hands, pat the dough in the prepared pans. Bake for 12 to 15 minutes or until golden; cool.

To prepare the orange sauce: Combine the sugar, orange and lemon peels, orange and lemon juices and cornstarch in a small saucepan. Cook and stir over medium heat until the mixture is thick. Cook and stir for 2 minutes more. Cover and cool the sauce without stirring.

Meanwhile, to prepare the filling: In a medium mixing bowl, beat the cream cheese, powdered sugar and vanilla with an electric mixer until fluffy.

Spread the cream cheese mixture over the cooled crusts. Decorate with fruit.

Glaze the fruit with the cooled sauce. Chill the pizzas until ready to serve.