

STRAWBERRY PIZZA

For the crust:

**1 c. flour
½ c. powdered sugar
1 stick butter**

**Combine flour and sugar; cut in butter.
Press dough into pizza pan
and bake at 325° for 15-20 minutes**



For the cheese filling:

**1 8-oz. cream cheese, softened
½ c. sugar
½ t. vanilla
¼ t. lemon juice**

Combine with electric mixer until fluffy.

For the glaze:

**1 10-oz. pkg. frozen strawberries, thawed
1 T. cornstarch
1 T. sugar**

Cook over medium heat until thickened. Cool.

Spread cheese filling over crust; top with glaze. Add fresh strawberries (and/or kiwi, grapes, etc.) to decorate top. Refrigerate at least 2 hours, covered with plastic wrap.

Serves 8-10