

LOW-FAT FRUIT PIZZA



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Ingredients

Servings: 12 slices

- 1 sugar cookie dough
- 8 ounces fat free cream cheese softened
- 1/3 c powdered sugar
- ½ tsp vanilla extract
- 1 c strawberries sliced
- 1 c kiwi diced
- 1 c blueberries
- Or any 3 to 4 fruits of choice

Optional Glaze:

- ¼ cup low calorie baking blend
- 2 tbsp cornstarch
- 1 c unsweetened pineapple juice
- 1 tsp lemon juice

Directions

1. Roll out sugar cookie dough on pizza pan and bake per directions until cooked and then set aside to cool.
2. Mix cream cheese, powdered sugar and vanilla and spread onto cooled cookie crust. Arrange fresh fruit on pizza as desired. Refrigerate until chilled and serve.
3. Combine glaze ingredients in saucepan and boil for only one minute, stirring continuously. Cool 5 minutes or more and drizzle over pizza before refrigerating.

Nutritional Information (does not include glaze)

Serving:	Calories	Fat	Protein	Carbohydrates	Sodium
1/12 th	205	6.5 g	4 g	33 g	333 mg

Carbohydrate Exchanges: 2