**FRUIT PIZZA**

**Ingredients:**

3/4 c. sugar

1/3 c. shortening

1 egg

1/2 tsp. vanilla

2 Tbsp. milk

1 1/2 c. flour

1 tsp. baking powder

1/8 tsp. salt

Cooking Spray

1/2 tub Cool Whip

1/2 can peaches (optional)

1/2 can pineapple tidbits (optional)

1/2 can mandarin oranges (optional)

1 c. frozen raspberries (optional)

1 banana (optional)

**Directions:**

1. Preheat oven to 375°.
2. Using a colander, rinse frozen raspberries in warm water to begin thawing. Drain and set aside until ready for use.
3. In the Kitchen Aid mix sugar, shortening, egg, vanilla and milk until creamy.
4. In a separate bowl mix together flour, baking powder and salt.
5. Combine both mixtures together and mix until moist.
6. Grease pizza pan or flat edged cookie sheet with cooking spray.
7. Using a rolling pin, roll dough out onto greased pan in a circle about 1/4-inch thick. Dough may be sticky. Sprinkle with additional flour on top of dough if needed.
8. Bake for approximately 15 minutes or until edges start to turn a light golden brown.
9. Remove from oven, place cookie sheet on cooling rack and allow the cookie to cool completely.
10. Spread a thin layer of Cool Whip over the top of the cookie. (If the cookie is still too warm, the cool whip will melt)
11. Use a variety of fruits and decorate the top. Eat and enjoy! ☺

***\*Allow yourself 20 minutes to decorate, eat and clean up!\****