

Fruit Pizza

Crust: 1 pouch of sugar cookie mix

Mix crust as directed, spread in jelly roll pan and bake at suggested temperature for 8-10 minutes or until golden brown.

Creamy Layer:

½ c. yogurt (I usually use 1 Yoplait container of Kiwi flavor or lemon)

½ c. cool whip (I usually use the whole small container)

½ c. sugar

Mix together and spread on cooled crust. Layer whatever fruit you desire. I usually use kiwi, bananas, mandarin oranges and strawberries or blueberries.

Glaze:

¼ c. water

¼ c. lemon juice

½ c. orange juice (if you don't have any use the mandarin orange juice)

¼ c. sugar

2 Tbsp. cornstarch

Mix all ingredients together, bring to boil, stirring constantly and let cool for at least 10 minutes. Pour glaze over fruit, especially bananas or peaches this will keep them from turning brown.

Chill for at least one hour.