

Alex, Adv. Foods
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Fruit Pizza Lab

Ingredients:

Sugar cookie crust

½ cup unsalted butter, softened to room temp
¾ cup granulated sugar
1 egg
1 teaspoon vanilla extract
1 and ½ cup flour (LEVEL)
¼ teaspoon salt
1 teaspoon baking powder
½ teaspoon baking soda
1 and ½ teaspoon cornstarch

Topping:

8 oz. cream cheese, softened to room temp
¼ cup unsalted butter, softened to room temp
2 cups confectioners' sugar
1-2 Tablespoons milk
1 teaspoon vanilla extract
Assorted sliced fresh fruit

Directions:

DAY 1:

1. To make the crust: Preheat oven to 350 degrees.
In a large bowl, using a mixer, CREAM the softened butter for about 1 minute on medium speed.
2. Add sugar and beat on medium speed until fluffy and light in color. Beat in egg and vanilla.
3. In a medium bowl, mix flour, salt, baking powder, baking soda, and cornstarch together. SLOWLY add to the wet ingredients on low speed. PLACE IN FRIDGE for 30 minutes.
4. Grease a pizza pan. Bake for 18-20 minutes.

DAY 2:

1. Using knife skills, slice, dice, chop, julienne your fruit and show the teacher.
2. Make the frosting:
 - a. In a medium bowl, using the mixer, beat the cream cheese and butter together on medium speed until smooth (about 2 minutes)
 - b. Add confectioner's sugar and 1 tbsp milk. Beat for 2 more minutes.
 - c. Add vanilla. Beat for 1 minute
3. Spread frosting on sugar cookie. Decorate with fruit!



