

## Fruit Pizza (Amber's Kitchen)

### Dough

1 c. butter, softened  
1 1/3 c. can sugar  
2 large eggs  
2 t. vanilla

3 c. flour  
2 t. cream of tartar  
1 t. baking soda  
1/2 t. salt

### Frosting

8 oz. cream cheese, softened  
4 T. butter, softened  
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3 c. powdered sugar  
1 t. vanilla  
1 t. almond or lemon extract (optional  
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### Pizza Dough Instructions:

Preheat the oven to 350°. Spray a large cookie sheet with non-stick spray.

In a large bowl, cream together the butter and sugar until smooth. Mix in the eggs and vanilla (and optional extracts if desired). Add the dry ingredients and mix until combined.

Drop the dough onto the cookie sheet, spreading it out and using your hands to push it down flat. Using a rubber spatula, push the dough away from the outer inch of the pan (this allows the dough to have room to spread as it cooks).

Bake the dough for 10-12 minutes or until very lightly browned. Don't overbake!

Let it cool, then frost and decorate with fruit.

### Frosting Instructions:

Beat the cream cheese and butter together with an electric mixer until smooth.

Add the vanilla and mix.

Gradually add the powdered sugar and mix until you have reached your desired consistency. If you like it thicker, add more powdered sugar. If you prefer it thinner, add a teaspoon at a time of milk.