

**Dessert**

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# Easy Fruit Pizza

Argo Corn Starch

**Servings: 10**

**Preparation Time: 20 minutes**

**Start to Finish Time: 1 hour 15 minutes**

**Bake Time: 15 minutes**

**CRUST**

**1 pkg (16 1/2 oz) prepared sugar cookie dough**

**FILLING**

**1 pkg (8 oz) cream cheese, softened**

**1 jar (7 oz) marshmallow cream**

**1 teaspoon pure vanilla extract**

**FRUIT & GLAZE**

**1/2 cup sugar**

**1 tablespoon corn starch**

**1/2 cup orange juice**

**1/4 cup water**

**2 tablespoons lemon juice**

**dash salt**

**3 cups assorted fresh fruit**

TO MAKE CRUST: Preheat oven to 350 degrees.

Press cookie dough into greased 12-inch pizza pan. Bake for 15 minutes until done, but still soft. Cool.

TO MAKE FILLING: Mix filling ingredients in a medium bowl with an electric mixer until thoroughly combined. Spread over crust.

TO MAKE FRUIT & GLAZE: Combine sugar and corn starch in a small saucepan until well mixed. Add orange juice, water, lemon juice and salt. Bring to a boil over medium heat, stirring constantly.

Boil for 1 minute. Remove from heat.

Cool 20 minutes in the refrigerator. Slice fresh fruit and arrange on cream filling.

Drizzle with glaze and chill at least 30 minutes.

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Per Serving (excluding unknown items): 188 Calories; 8g Fat (38.0% calories from fat); 2g Protein; 28g Carbohydrate; trace Dietary Fiber; 25mg Cholesterol; 79mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 1 1/2 Fat; 1 1/2 Other Carbohydrates.