



Fruit Pizza

Servings 8 | Prep time 20 mins. | Total time 32 mins.

Equipment: Medium bowl, Measuring cups & spoons, Small bowl, Baking sheet, Aluminum foil, Plastic wrap, Paper towels, Cutting board. Utensils: Whisk or fork, Mixing spoon, Knife

Ingredients

For the crust Cooking spray 1 egg white, large

1/4 cup oil, vegetable or canola

1/4 cup brown sugar

1/3 cup all-purpose flour

1/4 teaspoon ground cinnamon

1/4 teaspoon baking soda

1 cup quick-cooking oats

Ingredients

For the topping

1/4 cup fat free cream cheese, softened

1/2 cup nonfat vanilla yogurt

Fruit for pizza toppings:

1 cup strawberries

1 cup blueberries

2 kiwi

(Flip over for preparation instructions)





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Instructions

For the crust

- 1. Before you begin, wash your hands, surfaces, utensils, and fruit.
- 2. Preheat oven to 375 degrees.
- 3. In a small mixing bowl, use a whisk or fork to beat egg white until foamy, about 1-2 minutes. Add oil and sugar. Beat until smooth.
- 4. In a medium mixing bowl, stir together flour, cinnamon, and baking soda. Stir in oats
- 5. Add sugar mixture to oat mixture.
- 6. Line a baking sheet with aluminum foil and spray with cooking spray. Using your hands spread the dough in a 9-inch circle on the baking sheet.

Instructions

7. Bake about 12 minutes or until the crust begins to puff. Remove from oven and let cool, about 20 minutes.

For the topping

- 1. While the crust is baking, stir the cream cheese and yogurt in a small bowl until smooth.
- 2. Dry off fruit and cut into bite-sized pieces.
- 3. Transfer the cooled crust to a serving plate. Spread the cream cheese mixture over the crust. Arrange fruit on top.
- 4. Cut into 8 wedges and serve, or refrigerate up to 2 hours, covered and uncut.





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