🍓 Fruit Pizza Lab

Culinary 1 · Unit 12 · Level 2 · end of semester



Name: _____ Date: _____ Period: _____

Makes 8 big slices. Mrs. Dyches' recipe: Fruit Pizza (Pinch of Yum, her link).

🧺 Cookie crust

- ☐ 🍚 **¾ cup** sugar
- ☐ 🌾 **1¼ cups** flour
- ☐ 🥄 **¼ tsp** baking powder
- ☐ 🧂 **¼ tsp** salt
- ☐ 🧈 **½ cup** butter, softened
- ☐ 🍦 **1 tsp** vanilla
- ☐ 🥚 **1 large** egg

🧺 Frosting

- ☐ 🧀 **12 oz** cream cheese, softened
- ☐ 🧈 **¼ cup** butter, softened
- ☐ 🍦 **1 tsp** vanilla
- ☐ ❄️ **1¼ cup** powdered sugar

🧺 Fruit

- ☐ 🍓 **7-10** strawberries, sliced
- ☐ 🥝 **5-6** kiwis, sliced
- ☐ 🥭 **1** mango, sliced
- ☐ 🫐 **½ cup** blueberries
- ☐ 🍇 **1 small bunch** grapes, halved

👩‍🍳 Steps: check each box when you finish

- [ ] 1 🧈 Mix butter, sugar, egg, and vanilla. Add flour, baking powder, salt.
- [ ] 2 ❄️ Chill the dough **30 minutes**.
- [ ] 3 🔥 Oven to **350°F**. Roll the dough **¼-½ inch** thick on parchment.
- [ ] 4 ⏲️ Bake **20-25 minutes**. Cool all the way.
- [ ] 5 🧀 Beat cream cheese, butter, powdered sugar, vanilla until smooth.
- [ ] 6 🥄 Spread on the cool crust. Chill.
- [ ] 7 🔪 Wash and slice the fruit. Use the claw.
- [ ] 8 🍓 Make a fruit design on top. Photo!