

Fruit Pizza

Gillian Levesque
XDV

4 years of service in DFAIT
(+ many years abroad as a Foreign Service spouse)

Ingredients

Base

- ½ cup butter
- ¼ cup icing sugar
- 1 cup flour

Cream

- 1 8oz package cream cheese
- 1/3 cup white sugar
- 1 tsp vanilla
- Fruit

Glaze

- 2 tbs cornstarch
- 1 cup pineapple juice
- ½ cup white sugar
- 1 tsp lemon juice

Instructions

- Base – mix all ingredients together and knead well. Press in pizza pan. Bake at 350F for 8 to 10 minutes. Allow to cool.
- Cream – mix together all ingredients. Spread onto cooled crust. Arrange sliced fruit on cream cheese (strawberries, pineapple, grapes, kiwi, orange slices etc).
- Glaze – cook all ingredients in pan until thick. Spoon over fruit. Use pastry brush to thin over fruit. Cover everything.
- Chill.

My favourite food memory:

Buying tomatoes in the market in Baghdad on our first hardship posting with another Embassy spouse. You couldn't see the tomatoes because of the huge flies covering them. Every time Marie would pick some up, the flies would rise up then settle once again once her hand moved away. I thought it was disgusting and I would never be able to do it! It took me less than a week!! And that was only the beginning.....