

Fruit Pizza

INGREDIENTS

- 1 regular-sized buttermilk biscuit dough
- 1 tablespoon strawberry cream cheese
- 1-2 strawberries, sliced
- 3 - 4 blueberries
- 3-4 mandarin orange slices

TIME: 20 MINUTES SERVINGS: 1



Adapted from:
myplate.gov



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PROCEDURE

1. Preheat the oven to 400°F. Using your hands, gently flatten the biscuit dough to form a circular crust shape. The circle should be about 3 - 4 inches in diameter and $\frac{1}{4}$ inch thick.
2. Place the dough on a baking sheet and bake for 8-10 minutes, or until fully cooked and golden.
3. Once the crust has cooled slightly, spread strawberry cream cheese evenly over the top.
4. Finish by decorating your pizza with sliced strawberries, blueberries, and mandarin oranges.

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