



Dessert Fruit Pizza

Prep: 10 minutes

Bake: 17 minutes • Serves: 8

Nonstick cooking spray

⅓ cup cream cheese, softened

⅓ cup **Galbani® ricotta cheese**

¼ cup toasted pecan pieces

2 tablespoons packed light brown sugar

1 pizza dough ball (9 ounces), thawed if necessary

1 kiwi, peeled and chopped

1 small peach, pitted and chopped

⅓ cup hulled and quartered strawberries

¼ cup blueberries

1 tablespoon honey

2 teaspoons chopped fresh mint

1. Preheat oven to 450°. Spray rimmed baking pan with nonstick cooking spray.

2. Roll dough into a 14-inch long oval; transfer to prepared pan. With fork, poke dough several times to vent. Bake 12 minutes or until crust is lightly browned; reduce temperature to 350°.

3. In small bowl, whisk cheeses, pecans and brown sugar.

4. Leaving ½-inch border, spread crust with cheese mixture; top with kiwi, peach, strawberries and blueberries. Bake pizza 5 minutes or until edges are golden brown. Cut pizza into 8 slices; drizzle with honey and sprinkle with mint.

*Approximate nutritional values per serving (1 slice):
192 Calories, 8g Fat (3g Saturated), 15mg Cholesterol,
227mg Sodium, 26g Carbohydrates, 1g Fiber, 11g Sugars,
8g Added Sugars, 5g Protein*