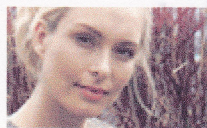


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Mr. Food

This Month's Recipes, July 1999

Dessert Pizza

Yields: 12 slices

- 1 package (20 ounces) refrigerated sugar cookie dough, cut into 1/2-inch slices (see Note)
- 1 package (8 ounces) cream cheese, softened
- 1/3 cup confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1 can (20 ounces) cherry pie filling



Preheat the oven to 350 degrees F. Coat a 12-inch pizza pan with **nonstick cooking spray**. Place the cookie dough slices on the pan and, using wet fingers, press the dough together to form 1 large cookie the size of the pan. Bake for 9 to 11 minutes, or until golden; remove from the oven and let cool. Meanwhile, in a medium bowl, beat together the cream cheese, confectioners' sugar, and vanilla for 3 to 5 minutes, or until fluffy. Spread the cream cheese mixture over the cooled cookie dough, then top with the pie filling. Cut and serve immediately, or cover and chill until ready to serve.

Note: Place the package of cookie dough in the freezer for 10 to 15 minutes before starting; that'll make slicing it a breeze! And go ahead and top the pizza with your favorite fruity pie filling or even fresh or frozen fruit.

Air date: July 9, 1999.

