

FRUIT PIZZA

1 cup butter, softened
1 1/2 cup powdered sugar
1 egg
1 teaspoon vanilla
1/2 teaspoon almond extract
2 1/2 cups flour
1 teaspoon soda

1 teaspoon cream of tartar
2 (8oz) pkgs. Cream cheese
2/3 cup sugar
1 teaspoon vanilla
Bananas and other fruit
3/4 cup apricot preserves
3 tablespoons water

Mix first 7 ingredients and form into 2 logs; cover and chill for 3 hours. Slice and pat onto greased or foil-lined 16 inch pizza pan. Bake at 375° for 7-8 minutes.

Mix next 4 ingredients and spread on cooled crust. Slice thin bananas to cover cream cheese. Add desired fruits. Cover with apricot glaze. Keep chilled until served. Cut into 2 inch squares.