

Fruit Pizza

Crust: 1 1/4 cups flour, 1/3 cup brown sugar, 3 tbsp icing sugar, 1/2 cup (generous) softened butter (double)

Topping: 2x250g. cream cheese, softened, 1/2 cup white sugar, 1 tsp vanilla

Mix crust ingredients until they form a ball. Press on to pizza pan. Bake 350 degrees until golden – 10 to 15 minutes. Cool.

Beat cream cheese, sugar and vanilla. Spread over crust. Arrange fruit (your choice) in a pattern over the top.

If desired, glaze with 1/4 cup apricot jam mixed with 1 tbsp water. I heat the jam and water in the microwave and sieve it. Cool it before spooning over the fruit.