




News from Kaua'i

Last Saturday, the Kaua'i Master Gardeners joined together at the Kaua'i Agricultural Research Center to share food, exchange ideas, and talk story. It was a wonderful afternoon filled with good company, great conversation, and delicious food! One of the dishes was so beautiful and scrumptious we thought it would be nice to share it with you.

This lovely and fabulous fruit pizza recipe is brought to you courtesy of our lovely and fabulous Master Gardener, Amy Christmas. Thank you Amy!

Bon appetit!

Fabulous Fruit Pizza	12 servings
	<p>1 roll (16.5 oz) Pillsbury® refrigerated sugar cookies</p> <p>1 package (8 oz) cream cheese, softened</p> <p>1/3 cup sugar</p> <p>2 teaspoons vanilla</p> <p>Your choice of fresh, frozen or canned fruits</p>
<p>Directions:</p> <p>Step 1: Heat oven to 350°F. Grease 12-inch pizza pan or spray with cooking spray. In pan, break up cookie dough; press dough evenly in bottom of pan to form crust.</p> <p>Step 2: Bake 16 to 20 minutes or until golden brown. Cool completely, about 30 minutes.</p> <p>Step 3: In small bowl, beat cream cheese, sugar and vanilla with electric mixer on medium speed until fluffy. Spread mixture over cooled crust. Arrange fruit over cream cheese.</p> <p>Step 4: Refrigerate until chilled, at least 1 hour. Cut into wedges or squares. Store in refrigerator.</p>	