

Kiwi Strawberry Fruit Pizza

Cook Time: 25 minutes

Total Time: 45 minutes

Servings: 8

INGREDIENTS:

For the Kiwi Strawberry Cream Cheese and Glaze

¾ Cup Juicy Juice® 100% Juice, kiwi strawberry flavor

½ Cup cornstarch

½ Cup cream cheese

For the Kiwi Strawberry Pie Crust

1 ½ Cups flour, all purpose

1 Tablespoon poppy seeds

½ Teaspoon salt, Kosher

⅓ Cup butter, unsalted, cold, cubed

¼ Cup shortening, cold, cubed

¼ Cup Juicy Juice® 100% Juice, kiwi strawberry flavor

Assorted fruit



HERE'S WHAT TO DO

For the Kiwi Strawberry Cream Cheese and Glaze

1. In a small saucepan, whisk together juice and cornstarch. Cook over medium heat until bubbly and thick, stirring occasionally.
2. Remove from heat and cool completely before using.
3. Whisk together half of kiwi strawberry glaze and cream cheese until smooth. Reserve remaining half for finishing

For the Kiwi Strawberry Pie Crust

1. Mix flour, poppy seeds, and salt together in a medium sized work bowl.
2. Add butter and shortening. Using a pastry blender or two forks, mix until butter is fully incorporated, and mixture resembles a coarse meal. Chunks of butter should be no larger than a pea.
3. Add kiwi strawberry juice and mix just until combined.
4. Shape into 1" disk, wrap with plastic, and freeze for 15 minutes.
5. Remove from freezer and roll out to 10" diameter circle.
6. Transfer to parchment lined sheet pan. Poke holes across the top using a fork.
7. Bake at 350° for 24-26 minutes or until golden brown.
8. Remove from oven and cool completely.
9. On cooled crust, spread cream cheese mixture, leaving a ½" border around the edges.
10. Arrange fruit over top of cream cheese in an artful pattern.
11. Brush top of fruit with reserved glaze to prevent fruit from looking dry.
12. Cut pizza into 8 wedges for serving.