

## COOKIE PIZZA WITH FRUIT

February is all about hearts and showing love to one another! Create this heart healthy dessert and celebrate 'til your heart's content!

**Vegetable oil spray**

**½ cup firmly packed light brown sugar**

**¼ cup light tub margarine**

**¼ cup unsweetened applesauce**

**Egg substitute = to 1 egg, or 1 large egg**

**1 teaspoon vanilla extract**

**1 cup uncooked quick-cooking oats**

**½ cup all purpose flour**

**1 teaspoon baking powder**

**8 ounces light or fat-free cream cheese, softened**

**¼ cup all-fruit strawberry spread**

**6 drops of red food coloring**

**2 medium green kiwifruit, peeled and thinly sliced (about 1 cup)**

**1 cup of fresh strawberries, thinly sliced**

**1 cup canned mandarin oranges in water or light syrup, drained (about 6 oz.)**

**Preheat oven to 350 degrees. Spray a large baking sheet with vegetable oil spray. Set aside. In a medium bowl, whisk together the brown sugar, margarine, applesauce, egg, and vanilla for 30 seconds, or just until the ingredients are incorporated.**

**Using a spoon, stir in the oats, flour, and baking powder until the oats and flour are just moistened. (the dough will be soft and moist. Do not overmix or the cookie crust will be tough.) Transfer the dough to the baking sheet. Using a thin spatula, spread the dough into a 12 inch circle about ¼ inch thick.**

**Bake for 12-14 minutes or until golden brown. Transfer the baking sheet to a cooling rack. Let cool for 30 minutes.**

**In a medium bowl, beat the cream cheese, strawberry spread, and food coloring with an electric mixer on medium-high speed for 1-2 minutes, or until smooth. Using a spatula, spread over the pizza. Decoratively arrange the strawberries, kiwi, and mandarin oranges on the cream cheese mixture. Chill. To serve, cut into 12 wedges.**

**\*\*\*American Heart Association, Healthy Recipes Kids Love**

