



Pizza

Italy



Fruit Pizza

Ingredients	Amount
CRUST	
Butter, Softened	3/4 C
Powder Sugar	1/2 C
All-Purpose Flour	1 1/2 C
FILLING	
Vanilla Yogurt	1, 8 oz carton
Cream Cheese	8 oz
Honey	2 Tbsp
Fruit of choice	



DIRECTIONS

Crust

1. Beat butter and sugar until light and fluffy.
2. Blend in flour.
3. Flatten mixture onto a baking or pizza pan.
4. Bake 20-25 minutes or until lightly browned.
5. Cool completely before adding toppings.

Note– could use sugar cookie mix as crust. Follow box instructions

Filling

1. Soften cream cheese and beat with yogurt and honey until smooth.
2. Spread on cooled crust.
3. Slice desired fruit, and top pizza.
4. Place in fridge until service

Know the Facts

- Italy is easy to recognize on any world map, as the country shaped like a high-heeled boot.
- Italy is a nation of regions and each village, town, and city has developed a way of cooking its own unique sauces, pastas, sausages, wines, cheeses, and breads.
- Main dishes typically contains pork, beef, sea-food and potatoes, rice and pasta products.
- There are more than 600 pasta shapes produced worldwide.
- Pizza is usually baked in a wood-fire oven and very thin. It is loaded with fresh vegetables or thinly sliced ham, salami, artichokes or olives.
- Calzones, pesto, gelato, lasagna, and mozzarella are other common Italian foods.
- Italians do not put meatballs on spaghetti
- It was not until 1700, when tomato sauce was included with spaghetti
- The term Neapolitan Ice Cream originated in the U.S. in the late 19th century, and is presumably and reference to the 3 layered ice cream cakes of Tortoni, a Neapolitan.
- The average person in Italy eats more than 51 pounds of pasta every year. The average person in the U.S. eats 15 1/2 pounds per year.