

Fruit Pizza

1 package (18 ounces) refrigerated sugar cookie dough
1 container (8 ounces) vanilla, strawberry or banana low-fat yogurt
1 can (8 ounces) crushed pineapple in juice, well drained
3 kiwis, peeled and sliced
Red grapes, cut in half
1 can (11 ounces) mandarin orange segments, well drained
2 bananas cut in 1/4 inch slices, splashed with lemon juice to keep from browning
Strawberries, sliced

Preheat oven to 350°F. Form dough into a ball and place in center of Classic Round Stone. Roll dough into a 12-inch circle, about 1/4-inch thick. Bake 16-18 minutes or until light golden brown. Cool 10 minutes. Carefully loosen cookie from Baking Stone; cool completely.

Combine yogurt and pineapple; spread mixture evenly over top of cookie. Arrange fruit in a circle over yogurt mixture.

Keep refrigerated.

Adapted from Pampered Chef's Paradise Dessert Pizza