

Fruit Pizza

What's "easier than pie"? Fruit pizza made with tortillas and fresh fruit--just heat and eat!

- 1 Old El Paso® flour tortillas for burritos (8 inches in diameter)
- 1/2 teaspoon sugar
- 1/8 teaspoon ground cinnamon
- 2 tablespoons soft cream cheese
- 1/2 cup chopped fresh fruit, (such as strawberries, blueberries, grapes, peaches), well drained

1. Heat oven to 350°F. Place tortilla on ungreased cookie sheet. Bake about 10 minutes or until crisp. Meanwhile, mix sugar and cinnamon.
2. Place hot tortilla on cutting board; spread cream cheese on tortilla. Sprinkle with sugar-cinnamon mixture. Arrange fruit on top. Cut into 4 wedges. Serve warm.

Per Serving: Calories 120 (Calories from Fat 45); Total Fat 5 g (Saturated Fat 3 g);
Cholesterol 10 mg; Sodium 135 mg; Total Carbohydrate 17 g (Dietary Fiber 2 g); Protein
3 g

% Daily Value: Vitamin A 2 %; Vitamin C 24 %; Calcium 4 %; Iron 4 %

Exchanges: 1 Starch; 1 Fat

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