



## FRUIT PIZZA

Terri Ward

1 Duncan Hines cake mix	1 stick butter
1 Philly cream cheese	1 egg
1 cool whip (8 oz)	¼ c sugar
bananas, pineapple, kiwi, and strawberries	

Step 1: Mix Duncan Hines cake with 1 stick butter and 1 egg until creamy. It will be stiff. Spray large pizza pan with pam, then spread dough evenly into pan. Bake until done, about 15- 20 minutes, 350°. When done let cool. Step 2: blend cream cheese and ¼ cup sugar until creamy then add cool whip while blending until smooth and creamy. Spread mixture evenly over cooked pizza crust. Now, lay sliced colorful fruit of your choice around top layer of pizza. (I use the bananas, pineapples, kiwi, and strawberries) Chill or serve as is. Cut into pie slices or like a pizza.

## GINGERBREAD

Emily Caroline Moore

2⅓ c. packed lightly brown sugar	2 tsp. cinnamon
1½ sticks butter, softened	2 tsp. nutmeg
2 c. flour	1 tsp. ginger
1 tsp. baking soda	2 eggs, well beaten
	1 c. buttermilk

Cream sugar and butter in a large bowl until fluffy. Stir in all dry ingredients and mix well. Add the eggs and stir in buttermilk, mixing well. Pour batter into a greased and floured 13 x 9-inch pan. Bake at 350° for 25 to 30 minutes or until toothpick comes out clean.

