

STRAWBERRY PIZZA

1 CUP SELF-RISING FLOUR

2 STICKS BUTTER, 1 CUP

1 CUP NUTS

Melt butter, add flour, and mix, then add nuts and mix well. Press onto a 12" round cake pan, or pizza pan. If you do not have one, just use a 13x9 baking pan. Bake at 350 until brown and cool. (takes about 30 minutes)

*"I PERSONALLY WOULD USE 1 ½
CUPS OF POWDERED SUGAR
INSTEAD OF 3 CUPS AND ADD A
DASH OF SALT SEE BELOW", TAMMY*

1-8OZ. CREAM CHEESE, ROOM TEMP.

3 CUPS POWDERED SUGAR *SEE QUOTE ABOVE

1-8OZ. COOL WHIP

Mix the cream cheese and sugar well. Add cool whip and spread over cooled crust.

2 QT. PACKS OF FRESH STRAWBERRIES

1-3 OZ. STRAWBERRY JELLO

1 CUP HOT BOILING WATER

**5 TBSP. CORNSTARCH MIXED IN ½ C.
VERY COLD WATER**

Microwave 1 C. water until boiling, add Jello and mix well. Stir in the cornstarch mixture and place back in the microwave. Microwave for 1 minute. Take out. Let cool for 10 minutes, then add washed and sliced strawberries. Spread on top of pizza. Keep dessert chilled. It is served best with a spoon! Enjoy