

Fruit Pizza Beach Ball

Nutrition Facts:	
Yield	30
Calories	140
Fat	5 g
Sodium	72 mg

Code
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Ingredients Needed:	
2 cups all-purpose bleached flour	¼ cup unsweetened applesauce
½ tsp. baking soda	2/3 cup white chocolate chips
1/8 tsp. ground cinnamon	1 large mango, diced
2/3 cup granulated sugar	3 diced kiwis
2/3 cup brown sugar, unpacked	1 cup sliced strawberries
¼ cup melted unsalted butter	1 cup blueberries
2 large egg whites	1 cup raspberries

Recipe Directions:

- Preheat oven to 350 degrees. Lightly spray a baking pan with baking spray.
- In a large bowl, combine the flour, baking soda, and cinnamon, stir to blend.
- In another bowl, whisk the sugars with butter, egg whites, applesauce, and vanilla until light and fluffy.
- Fold the dry ingredients into the wet ingredients with a spatula in two additions until the batter is very well blended. If the batter looks more “crumbly” than smooth, add a drop of water at a time until it smooth’s out. Fold in the white chocolate chips.
- Spread the batter onto the baking pan using the back of a measuring cup to smooth evenly.
- Bake 14 to 16 minutes, until the edges are golden and a toothpick inserted comes out clean. Don’t over bake or the bars will be dry. Let cool completely on a wire rack.
- Spread the frosting in a thin, even layer over the cookie, leaving a small margin around the edges. Layer fresh fruit over the frosting. Store in a refrigerator until ready to serve.

