

From Real Estate to Recipes!
AUGUST FEATURE RECIPE

Strawberry Splendor Pizza

A Simple & Cool Summer Dessert!

Ingredients:

Crust:

- 1 cup butter, melted
- 2 cups flour
- 1 cup finely chopped pecans

Filling:

- 1 Pkg (8 oz) cream cheese
- 1 cup powdered sugar
- 1 tsp vanilla
- 1 container(12 oz) Cool Whip

Garnish: 3 pints fresh strawberries
washed & hulled

1/2 cup strawberry jelly, melted over low
heat



Directions:

1. Heat oven to 350°
2. Coat pizza pan with non stick spray
Line with parchment paper
3. Combine butter, flour & pecans in medium bowl. Press over bottom of pan . Bake for 10-15 min. & let cool.
4. Filling: Beat cream cheese and powdered sugar in large bowl. Beat until well blended & fluffy(2 min). Beat in vanilla. Fold in whipped topping . Spread over cooled crust.
5. To Garnish: Place each strawberry cut side down on top of filing to cover pie. Brush strawberries with melted Jelly. Makes 12 Servings! **Enjoy!**