Hawaiian Fruit Pizza

350 degrees

1 roll (16.5oz) Pillsbury refrigerated sugar cookies

8oz cream cheese

1 can crushed pineapple, well drained

2/3c sugar

1 pint strawberries, sliced

2-3 bananas, sliced

1 can mandarin oranges, well drained

1 tub cool whip

On an ungreased 12-inch pizza pan, break up cookie dough. With floured fingers, press dough evenly into a 10” circle. Bake 12-13min or until cookie is golden, let cool about 5-10min, then score into slices with pizza cutter. Cool completely.

In mixing bowl combine cream cheese, pineapple and sugar. Spread onto cookie, and then top with sliced fruit. Spread cool whip on top and refrigerate over-night.

If using fresh whipped cream, spread on right before serving.