Sugar Cookie for Fruit Pizza

**Ingredients:**

1 cup butter, softened

1 1/2 cup white sugar

2 eggs

2 1/2 cups all-purpose flour

2 teaspoon cream of tartar

1 teaspoon baking soda

1/2 teaspoon salt

**Directions:**

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large bowl, cream together the butter and sugar until smooth.
3. Mix in eggs.
4. In a DIFFERENT large bowl combine the flour, cream of tartar, baking soda and salt.
5. Stir the flour mixture into the creamed mixture until just blended.
6. Put a piece of wax paper on top of the sugar cookie dough and roll onto an ungreased pizza pan.
7. Bake in preheated oven for 10-12 minutes, or until lightly browned. Cool.
8. Wrap and label.

Sauce for Fruit Pizza

**Ingredients:**

1 (8 oz) package cream cheese

½ cup sugar

1 tsp vanilla extract (or ½ tsp. almond extract)

**Directions:**

1. Blend all ingredients together.

\*If you want you can also fold in some cool whip

Top your pizza with a variety of fruits sliced thinly