

RED, WHITE & BLUE FRUIT PIZZA



1 sheet of frozen puff pastry

1 egg white

1 T. water

1 t. turbinado sugar

8 oz. cream cheese, softened

2 T. granulated sugar

1/2 t. almond extract

juice and zest of 1 lemon

1 c. fresh blueberries

8-10 small, fresh strawberries, rinsed, hulled, and sliced in half lengthwise

1 c. fresh blackberries

1/2 c. fresh raspberries

Thaw puff pastry according to package directions.

Preheat oven to 400 degrees.

When puff pastry is thawed, lay flat on a lightly floured surface. Roll or stretch until slightly larger than a dinner plate. Invert dinner plate on puff pastry and cut a circle around it about 1/2" bigger than plate. Transfer to parchment-lined baking sheet. Wet edge of pastry with water and turn edge over 1/2" to form the crust edge of the pizza; press lightly to adhere pastry to itself.

Whisk together egg white and 1 T. water. Brush on edge only of puff pastry. Sprinkle edge only with turbinado sugar. Bake at 400 degrees for 12-14 minutes, or until golden. It will puff in the middle, but sink gradually as it cools. (I sometimes give it a bit of gentle pressure to encourage this.)

In bowl of standing mixer, blend softened cream cheese, lemon juice and zest, sugar, and almond extract for 2-3 minutes.

Spread cream cheese mixture on cooled crust. Arrange fresh fruit over all, as seen in photo.

Serves 8.