

## Fruit Pizza



### Ingredients

Azteca Fajita Size flour tortillas

Cinnamon sugar

Powdered sugar

Pam

Cream cheese

Fruit (suggestions: Kiwi, Strawberry and Blueberry)

### Directions

Directions: Remove tortillas from refrigerator. Heat tortillas according to package directions; keep warmed tortillas covered until ready to use. Place tortillas on baking sheet. Spray with Pam and sprinkle with cinnamon sugar mixture. Bake for 4-5 until golden brown. Let tortillas cool. Mix together 8 oz. softened cream cheese with 2 cups of powdered sugar. Spread generously onto cinnamon/sugar tortillas. Top with sliced fruit.