

Fruit Pizza

Ingredients:

1 package (18 oz.) refrigerated sugar cookie dough
4 oz. cream cheese, softened
2 Tbsp. sugar
1 can (11 oz.) mandarin oranges, drained
6 large fresh strawberries, sliced in half
2 medium kiwis, peeled and sliced
1/3 cup blueberries, blackberries or raspberries



Directions:

Roll cookie dough evenly on a 15-inch pizza pan, coated with non-stick spray. Leave approximately 1" around the pan uncovered as dough will spread in baking. Crimp outer edges of dough. Bake 12 to 15 minutes at 350° F. until edges begin to brown. Do NOT over-bake. Set aside to cool.

Beat cream cheese with sugar until smooth. Spread evenly over cooled crust. Top with fruit and serve. Uneaten pizza must be refrigerated.

Bake and Take is sponsored by

Nebraska Wheat — growing wheat for our families and yours
402-471-2358 • www.wheat.nebraska.gov



Fruit Pizza

Ingredients:

1 package (18 oz.) refrigerated sugar cookie dough
4 oz. cream cheese, softened
2 Tbsp. sugar
1 can (11 oz.) mandarin oranges, drained
6 large fresh strawberries, sliced in half
2 medium kiwis, peeled and sliced
1/3 cup blueberries, blackberries or raspberries



Directions:

Roll cookie dough evenly on a 15-inch pizza pan, coated with non-stick spray. Leave approximately 1" around the pan uncovered as dough will spread in baking. Crimp outer edges of dough. Bake 12 to 15 minutes at 350° F. until edges begin to brown. Do NOT over-bake. Set aside to cool.

Beat cream cheese with sugar until smooth. Spread evenly over cooled crust. Top with fruit and serve. Uneaten pizza must be refrigerated.

Bake and Take is sponsored by

Nebraska Wheat — growing wheat for our families and yours
402-471-2358 • www.wheat.nebraska.gov



Fruit Pizza

Ingredients:

1 package (18 oz.) refrigerated sugar cookie dough
4 oz. cream cheese, softened
2 Tbsp. sugar
1 can (11 oz.) mandarin oranges, drained
6 large fresh strawberries, sliced in half
2 medium kiwis, peeled and sliced
1/3 cup blueberries, blackberries or raspberries



Directions:

Roll cookie dough evenly on a 15-inch pizza pan, coated with non-stick spray. Leave approximately 1" around the pan uncovered as dough will spread in baking. Crimp outer edges of dough. Bake 12 to 15 minutes at 350° F. until edges begin to brown. Do NOT over-bake. Set aside to cool.

Beat cream cheese with sugar until smooth. Spread evenly over cooled crust. Top with fruit and serve. Uneaten pizza must be refrigerated.

Bake and Take is sponsored by

Nebraska Wheat — growing wheat for our families and yours
402-471-2358 • www.wheat.nebraska.gov



Fruit Pizza

Ingredients:

1 package (18 oz.) refrigerated sugar cookie dough
4 oz. cream cheese, softened
2 Tbsp. sugar
1 can (11 oz.) mandarin oranges, drained
6 large fresh strawberries, sliced in half
2 medium kiwis, peeled and sliced
1/3 cup blueberries, blackberries or raspberries



Directions:

Roll cookie dough evenly on a 15-inch pizza pan, coated with non-stick spray. Leave approximately 1" around the pan uncovered as dough will spread in baking. Crimp outer edges of dough. Bake 12 to 15 minutes at 350° F. until edges begin to brown. Do NOT over-bake. Set aside to cool.

Beat cream cheese with sugar until smooth. Spread evenly over cooled crust. Top with fruit and serve. Uneaten pizza must be refrigerated.

Bake and Take is sponsored by

Nebraska Wheat — growing wheat for our families and yours
402-471-2358 • www.wheat.nebraska.gov





Sweet and Salty Oreos

Ingredients:

1 package (14.3 oz) OREO cookies
 1 package (12 oz.) ROLO candies
 1 package (15 oz) mini twist pretzels
 Sprinkles, optional



Directions:

Pull OREO cookies apart, trying to keep frosting all on one side. Unwrap ROLO candies. Place plain cookie half on a parchment paper-lined cookie sheet. Top with 1 ROLO candy. Bake at 350 degrees F for 3 minutes. While cookies are baking, press 1 pretzel into the filling of each remaining OREO cookie half. Remove baking OREO cookies from the oven. Immediately press the pretzel and frosting cookie half down on top of the ROLO candy.

Optional: Roll the edges of the cookies in sprinkles for a festive flair.

Bake and Take with Wheat Foods 2019

March is Bake and Take month. Celebrate by baking and sharing a wheat food with a neighbor, friend or shut-in. This event, sponsored by wheat organizations for nearly 40 years, is an opportunity to try a new recipe and let someone know you're thinking of them.

Sweet and Salty Oreos

Ingredients:

1 package (14.3 oz) OREO cookies
 1 package (12 oz.) ROLO candies
 1 package (15 oz) mini twist pretzels
 Sprinkles, optional



Directions:

Pull OREO cookies apart, trying to keep frosting all on one side. Unwrap ROLO candies. Place plain cookie half on a parchment paper-lined cookie sheet. Top with 1 ROLO candy. Bake at 350 degrees F for 3 minutes. While cookies are baking, press 1 pretzel into the filling of each remaining OREO cookie half. Remove baking OREO cookies from the oven. Immediately press the pretzel and frosting cookie half down on top of the ROLO candy.

Optional: Roll the edges of the cookies in sprinkles for a festive flair.

Bake and Take with Wheat Foods 2019

March is Bake and Take month. Celebrate by baking and sharing a wheat food with a neighbor, friend or shut-in. This event, sponsored by wheat organizations for nearly 40 years, is an opportunity to try a new recipe and let someone know you're thinking of them.

Sweet and Salty Oreos

Ingredients:

1 package (14.3 oz) OREO cookies
 1 package (12 oz.) ROLO candies
 1 package (15 oz) mini twist pretzels
 Sprinkles, optional



Directions:

Pull OREO cookies apart, trying to keep frosting all on one side. Unwrap ROLO candies. Place plain cookie half on a parchment paper-lined cookie sheet. Top with 1 ROLO candy. Bake at 350 degrees F for 3 minutes. While cookies are baking, press 1 pretzel into the filling of each remaining OREO cookie half. Remove baking OREO cookies from the oven. Immediately press the pretzel and frosting cookie half down on top of the ROLO candy.

Optional: Roll the edges of the cookies in sprinkles for a festive flair.

Bake and Take with Wheat Foods 2019

March is Bake and Take month. Celebrate by baking and sharing a wheat food with a neighbor, friend or shut-in. This event, sponsored by wheat organizations for nearly 40 years, is an opportunity to try a new recipe and let someone know you're thinking of them.

Sweet and Salty Oreos

Ingredients:

1 package (14.3 oz) OREO cookies
 1 package (12 oz.) ROLO candies
 1 package (15 oz) mini twist pretzels
 Sprinkles, optional



Directions:

Pull OREO cookies apart, trying to keep frosting all on one side. Unwrap ROLO candies. Place plain cookie half on a parchment paper-lined cookie sheet. Top with 1 ROLO candy. Bake at 350 degrees F for 3 minutes. While cookies are baking, press 1 pretzel into the filling of each remaining OREO cookie half. Remove baking OREO cookies from the oven. Immediately press the pretzel and frosting cookie half down on top of the ROLO candy.

Optional: Roll the edges of the cookies in sprinkles for a festive flair.

Bake and Take with Wheat Foods 2019

March is Bake and Take month. Celebrate by baking and sharing a wheat food with a neighbor, friend or shut-in. This event, sponsored by wheat organizations for nearly 40 years, is an opportunity to try a new recipe and let someone know you're thinking of them.

