

Blueberry Pizza

- 1 1/4 cup powdered sugar
- 1 cup flour
- 1/2 cup butter, softened
- 1 teaspoon Vanilla
- 1 (8 oz.) package cream cheese, softened
- 1 (8 oz.) container of Cool Whip
- 2 cups (1 pint) blueberries, washed and drained

In a medium bowl, mix together 1/4 cup powdered sugar, flour and butter to a soft dough. Spread the dough onto a 12-inch pizza pan (or 9x13 inch pan) and bake at 350° for 20 minutes or until golden. Let cool.

In a large bowl, combine the cream cheese, remaining cup of powdered sugar and vanilla. Mix well, and then fold in whipped topping. Spread mixture over the cooled crust; top with blueberries. Refrigerate for 2 hours before serving.