



## Recipes

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## Fresh Fruit Dessert Pizza

Serves 4

### Ingredients:

4 Mission® 8" Heat Pressed Flour Tortillas (10410)  
8 oz. Cream Cheese  
1/2 cup Powdered Sugar  
1 Tbsp. fresh Orange Juice  
Vegetable Cooking Spray  
2 Kiwi Fruits , peeled and sliced  
12 Strawberries , sliced  
2 Apricots , sliced  
1/2 cup Blueberries  
2 Tbsp. Apricot Preserves , melted

### Directions:

1. In a small bowl, beat cream cheese, powdered sugar and orange juice until smooth. Refrigerate until ready to use.

2. Pierce Mission® flour tortillas with fork and place on a baking pan. Spray with cooking spray and bake at 400° F for 10 minutes or until crisp. Remove from oven and let cool for 3 minutes. Spread each tortilla with 1/4 cup of cream cheese mixture and arrange fruit on top. Brush fruit with preserves.