**Fruit Pizza**

Crust: Topping:

1 large yellow cake mix 1 package of cream cheese

2 T. water 1/4 cup sugar

1 egg 1 tsp. vanilla

2 T. butter, softened Pineapple juice

 Cut up fruit

Prepare a large cookie sheet with vegetable spray. In a large bowl, combine the cake mix, water, butter, and, if desired, nuts. Mix until

soft dough forms. Spread onto a WELL-greased cookie sheet. Bake

at 350° for 10-15 minutes. Cool completely. Topping: Mix cream cheese, sugar, and vanilla together until smooth and creamy.

Add pineapple juice if mixture is too thick. Spread on cookie crust

and top with desired fruits (pineapple, strawberries, kiwis, Mandarin oranges, bananas, etc). Serves approximately 9.

**Twice-Baked Potatoes**

4 baking potatoes 1/2 teaspoon salt

1/3 to 1/2 cup milk Dash of pepper

1/4 cup margarine, butter, or sour cream

Shredded Cheddar Cheese

Scrub potatoes and, if desired, rub with shortening for softer skins. Prick

with fork to allow steam to escape. Bake at 375° for 1 hour 15 minutes.

Remove potatoes and increase oven temperature to 400°. Cut potatoes in half lengthwise; scoop out inside, leaving a thin shell. Mash potatoes until no lumps remain. Beat in milk in small amounts (amount of milk needed to make potatoes smooth and fluffy depends on size of potatoes). Add margarine, butter, or sour cream, and salt and pepper; beat vigorously until potatoes are light and fluffy. Fill shells with potatoes. Sprinkle with shredded cheese. Cook uncovered until cheese melted, approx. 10-20 min. Serves 4.