



Maddening Mango and Cool Key Lime Pizza

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Yield: 1 – 12" Pizza

INGREDIENTS	WEIGHT	MEASURE	METHOD
Cream cheese, softened	6 oz.		1. Beat together cream cheese, sweetened condensed milk, key lime juice, sugar and cornstarch.
Sweetened condensed milk	1.5 oz.		
Key Lime juice	2 oz.		
Cornstarch		1 Tbsp.	
Granulated sugar	2 oz.		
Pizza crust - 12", par-baked		1 each	2. Combine butter, sugar, cinnamon, allspice and ginger in a small mixing bowl.
Butter <i>or</i> margarine, melted	1 oz.	2 Tbsp.	
Granulated sugar		1 Tbsp.	3. Brush crust with butter mixture; bake at 450°F., for 5 minutes.
Cinnamon, ground		1/8 tsp.	
Allspice, ground		1/8 tsp.	
Ginger, ground		1/8 tsp.	4. Let cool to room temperature.
			5. Evenly spread cream cheese mixture over the cooled crust.
DOLE® Mango Halves, 1/16" sliced	6 oz.		6. Top with mango slices and sprinkle with turbinado sugar.
Turbinado sugar		2 Tbsp.	
			7. Bake at 450°F., 12 to 15 minutes.

Per serving: 314 calories, 13g fat (7g sat.), 33mg cholesterol, 501mg sodium, 45g carbohydrate, 7g protein

