

# Vegetable Pizza

One of the favorite recipes of the men and the women in our family. It is a light appetizer that is a real crowd pleaser, and so easy...they will rave about your cooking skills, and only you will know how simple it was.

<b>1 (8 oz.) tube crescent rolls</b>	<b>½ c. each chopped fresh</b>
<b>1 (8 oz.) pkg. cream cheese</b>	<b>broccoli, carrots, green</b>
<b>1 envelope ranch salad</b>	<b>pepper, sweet red pepper,</b>
<b>dressing mix</b>	<b>black olives, and red onion</b>
<b>2 T. milk</b>	<b>½ c. sharp cheddar cheese,</b>
	<b>shredded</b>

Unroll crescent roll dough into one long rectangle. Press onto the bottom of a greased 9" x 13" baking pan. Using your fingers, press the seams together. Bake at 375° for 12 minutes or until golden brown. Cool completely.

Meanwhile, beat cream cheese, salad dressing mix, and milk until smooth. Spread over cooled crust. Sprinkle with vegetables and cheese. Press lightly into cream cheese mix. Cover and refrigerate for at least one hour before serving. Cut into 16 squares.

*Vegetable Pizza is one of the new recipes in our newest cookbook.  
"A Confirmed Reservation"..  
A collection of recipes from the Mother's & Daughters*



**"Our Father's Table"**  
is a collection of recipes  
that we serve daily for lunch  
in the Garden room  
the original cookbook and the 2007 Insert  
are Available on-line or in the Bake Shoppe.

**And Coming soon..... Our newest cookbook**

**"A Confirmed Reservation"**

**A collection of recipes from the Mother's & Daughters"**

**Reserve your copy today to have it delivered to you upon arrival**