

# confetti pizza pie

Celebrate spring, which arrives in the Northern Hemisphere on March 20. The “confetti” on this pizza is made of some favorite spring veggies.

- 2 cans refrigerated crescent rolls**
- 1 8-ounce (227-g) package nonfat cream cheese**
- 1/2 cup nonfat mayonnaise**
- 1/3 packet buttermilk dressing mix**
- cucumber**
- red, yellow, and green peppers**
- sugar snap peas**
- 1 package matchstick-cut carrots**

1. Wash your hands with soap and water.
  2. Take the cream cheese out of the refrigerator to soften.
  3. Preheat the oven to 375°F (190°C).
  4. Open the crescent rolls. Press the dough into a round pizza pan or a cookie sheet. Bake for 10–12 minutes.
  5. Put the cream cheese and mayonnaise in a mixing bowl. Sprinkle on the dressing mix. Mix until the mixture is smooth and creamy.
  6. Have an adult help you cut the cucumber, peppers, and peas into thin slices. Then cut the slices and the carrots into small pieces.
  7. Spread the cream cheese mixture on the cooled pizza crust.
  8. Sprinkle on the veggie confetti.
- Enjoy!

Remember to ask an adult for help when you make a Kitchen Crafts recipe!

In Australia, March 1 is the first day of fall.