
Universe Veggie Pizza

Ingredients

4 tubes (8-ounces each) refrigerated crescent rolls
32-ounces cream cheese, softened
¼ C mayonnaise
2 t Worcestershire
1 t garlic powder
10 - 12 drops hot pepper sauce
1½ C shredded Cheddar cheese
2/3 C chopped green pepper
2/3 C chopped fresh mushrooms
½ C chopped onions
½ C chopped black olives

Decorations

8 - 9 whole mushrooms
Chopped mushrooms
Chopped zucchini
Chopped yellow squash
Chopped black olives
Food paste - yellow, green, black, dark blue, sky blue, brown and red
Silver edible glitter - optional
Plastic aliens - optional
Plastic stars - optional

Procedure

Unroll crescent roll onto a large greased baking pan. Seal seams and perforations; press dough up sides of pan. Prick with a fork. Bake at 375°F for 11 - 13 minutes or until golden brown; cool on a wire rack. In a mixing bowl, beat cream cheese, mayonnaise and seasonings until smooth. Stir in Cheddar cheese, green pepper, mushrooms, onions and olives. Spread over crust. Sprinkle chopped vegetables all over the cream cheese mixture.

Making the Universe: Use the remaining cream cheese mixture to make the sun and the planets. Place a little cream cheese mixture in a small bowl and add some food coloring - whatever color you like. For the base of each planet and the sun I used a whole mushroom. Place the mushroom somewhere on the platter and cover with enough of the colored cream cheese mixture to completely cover the mushroom. Repeat with the remaining mushrooms to make 1 sun and 8 or 9 planets (depending on the size of your platter). I placed the sun in the middle and surrounded with the other planets. I sprinkled edible silver glitter all over for a glowing look. I also placed a couple of toy aliens and some plastic stars around the universe.

