

Inside My KITCHEN

SARAH MICHELLE GELLAR

The Foodstirs cofounder brings *Us* into the room where "almost everything" happens



A Slayer's Staples

1. Sarah Michelle Gellar, 40, tells *Us* she and husband Freddie Prinze Jr., 41, relish cooking in the L.A. home they bought three years ago, in part because of its abundant natural light: "It makes your food look better!"
2. The mom of Charlotte, 7, and Rocky, 4, fills glass cookie jars with test batches from her baking-mix company, Foodstirs.
3. A massive marble island that looks out to the family room lets Gellar "have eyes on everything."
4. Oven space never poses an issue for the author of *Stirring Up Fun With Food* (out April 4) thanks to her Thermador double unit.



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1. "We grow as much as we can," says the actress, whose current crop includes lemons, oranges, herbs and avocados. 2. A kids' drawer teaches Gellar's young sous chefs to keep their tools tidy: "I love a good label maker!" 3. When not using their own, the couple often rely on cookbooks from celeb chef friends, including Chris Santos.



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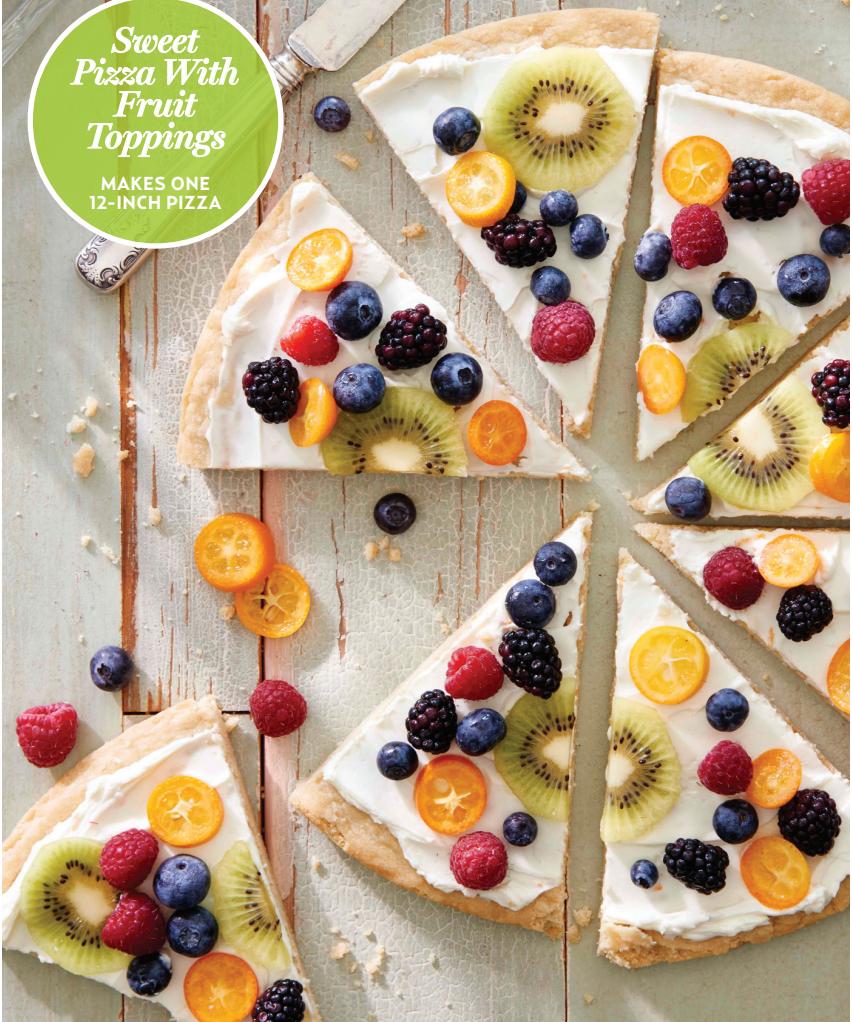


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→ Gellar shares more tips for getting the whole family involved at USMAGAZINE.COM/SARAHMICHELLE

Sweet Pizza With Fruit Toppings

MAKES ONE
12-INCH PIZZA



→ "One of the first things we started cooking with the kids was pizza," says the entrepreneur, who notes that making mini versions can be a great social activity. "It's fun to see what fruits they combine."

Sugar-cookie dough

- 1½ 8-ounce packages cream cheese
- 2 tbsp heavy cream
- 2 tbsp honey
- ½ tsp orange zest
- ¼ tsp pure vanilla extract
- 1 kiwi, peeled and sliced
- ½ cup raspberries
- ½ cup blueberries
- ½ cup blackberries
- ½ cup kumquats, thinly sliced

1 Preheat the oven to 350 degrees.

2 Roll out the dough to about ½-inch thick. Place a 12-inch pizza pan over the dough and, using a paring knife, cut around the edges to make a 12-inch circle. Remove the pan and spray it with cooking spray, then place the dough in the pan. Bake until the edges are golden, about 15 minutes. Set aside to cool. (Tip: If preferred, brownie mix can be used in place of sugar-cookie dough.)

3 Combine the cream cheese and heavy cream in a small bowl and, using an electric mixer, mix until creamy and smooth. Add the honey, orange zest and vanilla; mix until combined. Spread the cream-cheese mixture over the cooled cookie, leaving a small border uncovered for the "crust." Arrange the fruit in a design on top of the pizza. Using a very sharp knife, cut the pizza into 12 slices. Serve immediately or chill until ready to serve.