

Fruit Pizza

MG Newsletter, Julie Hyske

Ingredients Serves 12

For the crust

16 ounce roll sugar cookie dough

Cooking spray or parchment paper

For the frosting

8 ounces cream cheese softened

4 Tbs unsalted butter, softened

¼ tsp salt

2 cups powdered sugar

1/ tsp vanilla extract

1 tsp milk

For topping and glaze

3 cups fresh fruit such as sliced kiwi, blueberries, raspberries, blackberries, grapes, cherries

½ cup apricot jam or strawberry glaze



Preheat the oven to 350 F, Coat a 12-inch pizza pan with cooking spray or parchment paper.

Press the cookie dough evenly into the pan. Bake for 12-14 minutes or until light golden brown.

Let the crust cool completely in the pan.

To make the frosting, place the butter and cream cheese in a bowl. Beat with a mixer for 3 minutes or until thoroughly combined. Add the sugar, vanilla, salt and milk and beat an additional 3-5 minutes on high until frosting is light and fluffy.

Spread the frosting over the crust. If using strawberry glaze simply spread over frosting. Arrange the fruit on top. (If using the apricot jam, heat in the microwave for 10 seconds or until melted.) Brush the jam over the fruit. Cover and chill for 6 hours before serving.