

Fruit Pizza

Ingredients

Cookie Crust

- 1½ cup all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ¾ cup sugar
- ½ cup butter unsalted, softened
- 1 large egg
- 1 teaspoon vanilla extract

Cream Cheese Frosting

- 8 ounce cream cheese
- ¼ cup butter unsalted (1/2 stick)
- 1 teaspoon vanilla extract
- 4 cups powdered sugar

Toppings

- 10 strawberries sliced
- ½ cup blueberries
- ½ cup raspberries
- 2 kiwis sliced
- 1 peach sliced

Instructions

- **Cookie Crust:** Preheat oven to 375°F. Line a cookie sheet with parchment paper. In a bowl mix together the all purpose flour, baking soda, baking powder and salt. Set aside.
- In the bowl of your mixer, add the sugar and butter and beat for a couple minutes until light and fluffy. Add egg and vanilla extract and continue mixing until the egg is fully incorporated. Add the flour and mix for an additional 2 minutes. Take the cookie dough and form it into a ball. Place it over the prepared baking sheet. Roll the ball into a round large cookie or any shape you prefer (add more flour if dough is too sticky). The cookie should be at least 1/4 of an inch in thickness.
- Bake the cookie for about 12 to 15 minutes or until edges are golden. Let it cool completely.
- **Cream Cheese Frosting:** Make the frosting by beating all the frosting ingredients in a mixer. Add more powdered sugar until you get the desired consistency. It should be thick enough to spread over the cookie.
- **Assemble Fruit Pizza:** Once the cookie is completely cooled, cover with however much of the frosting you desire. Top with fruits in your favorite pattern. You can slice the fruit pizza with a pizza cutter or a large knife. Store leftovers covered in refrigerator.