



Flag 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 oz. cream cheese, room temperature
- 1 1/3 cups powdered sugar
- 1/2 teaspoon vanilla extract
- pinch of salt
- 1/3 cup heavy cream, cold

Toppings

- 1 pound strawberries, sliced
- 6 oz. blueberries

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 mixture and mix for an additional 2 minutes.
- Form the cookie dough into a ball and place it on the prepared baking sheet. Roll the ball into your desired shape (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.
- **Cream Cheese Frosting:** In a large mixing bowl, beat the cream cheese, powdered sugar, vanilla and salt using an electric hand mixer or stand mixer at medium speed. Turn mixer to low and gradually add the heavy cream. Once it's well incorporated, turn the speed to high and beat until stiff peaks form - about 2 to 5 minutes. Chill frosting while cookie cools.
- **Assemble Fruit Pizza:** Once the cookie is completely cooled, cover with however much of the frosting you desire. Top with fruits in a flag pattern. You can slice the fruit pizza with a pizza cutter or a large knife. Store leftovers covered in refrigerator.

MAKES 12 SERVINGS. NUTRITION PER SERVING: CALORIES: 280 | CARBOHYDRATES: 30G | PROTEIN: 3G | FAT: 17G | FIBER: 1G