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a nut-free cooking blog

Fruit Topped Cookie Pizza

Yield: 16 slices

For crust:

½ cup sugar
½ cup butter, softened to room temperature
1 egg, beaten
1 tsp. vanilla extract
1¼ cup flour
¼ tsp. salt
½ tsp. baking powder



For topping:

8 oz. package reduced fat cream cheese, softened to room temperature
½ cup confectioner's sugar
8 oz. fat free Cool Whip (or other whipped topping)
Fruit for topping such as: sliced bananas, sliced strawberries, grapes, blueberries, mandarin orange segments, sliced kiwi, pitted cherries, raspberries,...

1. To make the crust: Cream together the sugar and butter. Mix in the egg and vanilla. Blend in the flour, salt, and baking powder. Knead the dough gently with your hands (don't over-knead or it will get tough--just enough so that the ingredients all come together and it's moist and crumbly). Press the dough into the bottom of a greased 9-inch round pizza pan. Bake at 400°F for 20-25 minutes, until golden brown. Set aside and allow to cool.
2. To make the topping and decorate with fruit: Whip together the cream cheese, confectioner's sugar, and Cool Whip. Spread evenly over the top of the prepared crust, all the way to the edge. Arrange fruit of choice on top in a decorative pattern. I like to arrange it so that when the "pizza" is cut into slices, each slice has a variety of fruit on it. Refrigerate for 2 hours or overnight.