

Fruit Pizza

Serves: 12



Ingredients

1 ½ tubes of refrigerated ready-made sugar cookie dough
12 oz. Cream Cheese; softened
3 Tbsp. Fresh Lemon Juice
Zest of 1 Lemon
¼ C Sugar
3 Tbsp. Powdered Sugar
1 29 oz. Can Mandarin Oranges
1 Pint Strawberries; thinly sliced lengthwise
4 Kiwis; thinly sliced horizontally and halved
1 C Fresh Blueberries

Directions

Preheat oven to 350 degrees.

In a 12-inch pizza pan, press sugar cookie dough into the bottom (leaving 1 inch around the sides). You may end up using a bit less than 1 ½ tubes.

Bake sugar cookie dough for around 12-15 minutes or until lightly browned.

Allow cookie to cool completely.

In a large mixing bowl; beat together cream cheese, sugar, powdered sugar, lemon juice and lemon zest.

Evenly spread over the top of the sugar cookie.

Add fruit toppings; make a circular pattern and overlap the strawberries and kiwis slightly for extra dimension. See pictures above.

Refrigerate for at least 2 hours before serving for best results.

Source: <https://www.3yummytummies.com/easy-fruit-pizza/>

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