

# Fruit Pizza

This eye-catching dessert is an easy way to display in-season fruit and impress everyone. With cream cheese frosting, it is going to be difficult to disappoint once everyone starts eating. Have fun baking and decorating with this simple to make and beautiful dessert.

## Ingredients

### Sugar Cookie Crust

1 cup butter, softened  
1½ cups sugar  
1 large egg  
1 teaspoon vanilla  
⅛ teaspoon almond extract  
3 cups flour (maybe 2¾)  
½ teaspoon cornstarch  
½ teaspoon baking soda  
½ teaspoon baking powder  
½ teaspoon salt

### Cream Cheese Frosting

2 – 8-ounce packages cream cheese, softened  
1 teaspoon vanilla  
2 cups powdered sugar

### Fruit Topping

Strawberries and blueberries tend to be our favorite, but you can also use blackberries, grapes, and kiwi.



## Instructions

### Sugar Cookie Crust

- ❖ Preheat oven to 350 degrees Fahrenheit.
- ❖ Cream butter and sugar.
- ❖ Add in egg and extracts and beat until well incorporated.
- ❖ Combine flour, cornstarch, baking soda, baking powder, and salt.
- ❖ Gradually add in dry ingredients, mixing on low. (Batter will be very thick.)
- ❖ Line a baking sheet with parchment paper.
- ❖ Form dough into a ball, and roll out from ¼- to ½-inch thick on the prepared sheet pan.
- ❖ Bake for 15-20 minutes. Be careful not to overcook.
- ❖ Allow cookie to cool while making the frosting.

### Cream Cheese Frosting

- ❖ Mix the cream cheese, vanilla, and powdered sugar.
- ❖ Once the cookie is cooled, spread frosting evenly over the entire cookie.
- ❖ Store in the fridge.

### Fruit Topping

- ❖ Cut and then top with your favorite fruit right before serving to prevent sogginess.

  
**Nana's Kitchen**  
*Made With Love and Purpose*

"O taste and see that the LORD is good: blessed is the man that trusteth in him."

Psalm 34:8