



Fruit Pizza

Submitted by: Roxanne Fox; ©Paula Deen

1 pkg. store bought sugar cookie dough
8 oz. softened cream cheese
1 C confectioner's sugar
1 lg. peach, sliced
1 large green apple, cored and sliced

1 lg. orange, sectioned
½ pint strawberries, sliced
6 oz. blueberries
½ C white chocolate chips, melted
½ C chocolate syrup

Preheat oven to 350 degrees. Flatten cookie dough onto a 6-inch pizza pan. Bake until firm to touch, 11 - 15 minutes. Cool. Blend cream cheese and sugar. Spread on cookie and decorate with sliced fruit. Combine white chocolate chips with chocolate syrup. Top pizza with remaining berries, and drizzle chocolate over the top.

NOTE: I substituted mandarin oranges for the fresh and added some lemon (or lime) to the cream cheese. Also, the cookie dough puffs up and spreads some during baking, so allow for that when pressing onto the pan. To make a 12-inch pizza, increase amounts by 50%.

Serves 6-8