



fruit pizza

Original recipe from June 1, 2012

INGREDIENTS

for the cookie crust

- 1 1/2 cups sugar
- 2 1/2 cups flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 14 tablespoons (1 3/4 sticks) unsalted butter, softened
- 2 teaspoons vanilla extract
- 2 large eggs

for the frosting

- 12 ounces cream cheese, softened
- 7 1/2 tablespoons unsalted butter, softened
- 1 teaspoon vanilla
- 1 3/4 cup powdered sugar
- assorted fresh fruit cut into slices

INSTRUCTIONS

1. Beat the butter and 1 1/2 cups sugar together in a large bowl until fluffy, 3-5 minutes. Add vanilla and eggs and mix until combined. Add the dry ingredients (flour, baking powder, salt) and mix until just combined, about 30 seconds. Chill the dough.
2. Preheat oven to 350. Roll chilled dough into one big cookie and place on a round baking stone. Sprinkle with 2-3 tablespoons sugar. Bake for 17-20 minutes. Let cool; chill in fridge.
3. Mix frosting ingredients together and spread on chilled cookie. Chill again to set and thicken the frosting.
4. Top with fresh fruit. Cut into slices and serve!