



## Fresh Fruit Pizza

Spring has arrived, and what better way to usher in the new season than with a fruit dessert? This tasty fruit pizza recipe is very easy and a unique spin on fruit pies. Your friends will love it! (Note: The quantities that the chef uses for the cream cheese topping is enough for two pizzas, so you'll want to halve the quantity if you're only making one.)

### Ingredients

16.5 oz. roll of refrigerated chocolate chip cookie dough  
1 stick butter or margarine, softened to room temperature  
8 oz. package cream cheese, softened to room temperature  
1 teaspoon vanilla extract  
16 oz. box confectioner's sugar  
1/2 quart fresh strawberries, washed, dried, and halved  
1/2 fresh pineapple, peeled, cored, and cubed  
1 kiwi fruit, peeled, halved, and sliced  
1/2 cup red seedless grapes, washed, dried, and halved (You may use whole blueberries.)

### Preparation Process

Cut the cookie dough into 3/8-inch-thick slices and place in a circle on a pizza dish or cookie sheet

Fill the circles all the way in to the center of the pizza dish

Press the cookie dough evenly over the bottom of the pizza dish or cookie sheet, leaving a small space around the outer edge, then smooth the dough with your hands

Bake at 400 degrees for 10 -14 minutes, or until golden brown. Remove from oven and let cool to room temperature

While the crust cools, place the butter, cream cheese, and vanilla extract in a large bowl and mix thoroughly. Once mixed, slowly beat in the confectioner's sugar.

Once the ingredients are combined, spread half of the cream cheese mixture on the cookie crust.

Place the strawberry halves, cut side down, outside the outer edge, then, place the pineapple, kiwi fruit, and red seedless grapes in smaller rings toward the center

Refrigerate until cool and serve

If you want to watch the video again. Click [here](#).