

Fruit Pizza



Ingredients:

1 roll (16.5 oz) refrigerated Sugar Cookie Dough

1 package (8 oz) cream cheese, softened

1/3 cup sugar

1/2 teaspoon vanilla

Fresh fruit (kiwi, strawberries, blueberries, etc.)



Directions:

Spray 12-inch pizza pan with baking spray. Press dough evenly in bottom of pan to within 1/2 inch of edge. Bake until golden brown. Cool completely. In small bowl, beat cream cheese, sugar, and vanilla with mixer on medium speed until fluffy. Spread mixture over crust. Arrange fruit over cream cheese mixture. Refrigerate until chilled, at least 1 hour.