

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 extract
- 2 kiwifruit, peeled, halved lengthwise and sliced
- 1 cup halved or quartered fresh strawberries
- 1 cup fresh or frozen blueberries
- 1/2 cup apple jelly

Instructions:

1. Preheat oven to 350°F. Spray a 12-inch pizza pan with cooking spray.
2. Break up cookie dough in the pan; press dough evenly in the bottom of the pan to within 1/2 inch of the edge. Bake for 16 to 20 minutes or until golden brown. Cool completely on a cooling rack, about 30 minutes.
3. In a small bowl, beat cream cheese, sugar, and vanilla with an electric mixer on medium speed until fluffy. Spread the mixture over the cooled crust.
4. Arrange fruit over the cream cheese. Stir jelly until smooth; spoon or brush over the fruit. Refrigerate until chilled, at least 1 hour.
5. To serve, cut into wedges or squares. Cover and refrigerate any remaining pizza.