

## Cotton & Chocolate's Saturday Sampler Recipe of the Month - July 2020

### Summer Fruit Pizza



#### Sugar Cookie Crust

- ½ cup unsalted butter, softened
- ¾ cup sugar
- 1 tsp baking powder, 1 tsp baking soda, 1 tsp salt
- 1 large egg, 1 tsp. vanilla
- 1 ½ cups flour
- ¼ tsp. salt, 1 tsp. baking powder, ½ tsp. baking soda,
- 1 ½ tsp. cornstarch, ¾ cup mini chocolate chips

#### Topping

- 8 oz. cream cheese, softened
- ¼ cup unsalted butter, softened
- 2 cups confectioners sugar
- 1-2 TBSP. cream/milk, 1 tsp. vanilla
- Assort. Fresh fruit

#### Make Crust:

1. Preheat oven to 350° F. Grease 12" pizza pan.
2. Cream butter for 1 minute, add sugar and beat until fluffy. Beat in egg and vanilla.
3. Whisk flour, salt, baking powder, soda and cornstarch together. Add to wet ingredients. Add chocolate. Cover and chill 30 minutes.
4. Once chilled, press into pan (or smaller pans) and bake 18-20 minutes until lightly browned. Cool completely.

#### Make Frosting:

1. Beat cream cheese and butter until smooth about 2 min. Add confectioners sugar and 1 TBSP. cream. Beat for 2 min. Add the vanilla and 1 more TBSP. of cream to thin, if needed. Beat 1 more minute so it is really fluffy and smooth. Chill.
2. Spread on cooled cookie base.
3. Add fruit that has been washed and dried. Cut slices and enjoy.

Can make crust and frosting 1 day in advance and decorate just prior to serving.