



# Summertime Fruit Pizza

## Sugar Cookie Crust:

- 3/4 cup **sugar**
- 1 1/4 cups **flour**
- 1/4 teaspoon **baking powder**
- 1/4 teaspoon **salt**
- 1/2 cup **butter**, softened
- 1 teaspoon **vanilla extract**
- 1 large **egg**

## Cream Cheese Frosting:

- 12 ounces **cream cheese**, softened
- 1/4 cup **butter**, softened
- 1 teaspoon **vanilla**
- 1 1/4 cup **powdered sugar**

## Fruit Toppings:

- 7–10 **strawberries**, sliced

- 5–6 **kiwis**, sliced
- 1 **mango**, sliced
- 1/2 cup **blueberries**
- 1 small bunch of **grapes**, halved

## INSTRUCTIONS

1. **Make the Crust:** Mix the butter, sugar, egg, and vanilla until well combined. (You can use an electric mixer or just mix with a spoon if your butter is melted.) Add flour, baking powder, and salt. Mix until combined. Chill the dough for 30 minutes.
2. **Bake the Crust:** Preheat the oven to 350 degrees. Grease a 14-inch pizza pan or round baking stone, or line with parchment. Roll the chilled dough out onto it, leaving some space around the edge. Bake for 12 minutes. Allow it to cool.
3. **Make the Cream Cheese Frosting:** Using an electric mixer, combine the cream cheese, butter, powdered sugar and vanilla until smooth and creamy. Spread over the cooled cookie crust and chill again to firm up the frosting.
4. **Make It Fancy:** Top with fruit!

