

3/22/17

Lemon Raspberry Fruit Pizza Recipe

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## REFRESHING FRUIT PIZZA RECIPE

### Ingredients

- 1 pkg. (16.5 oz.) refrigerated sugar cookie dough
- 1 pkg (8 oz.) cream cheese softened
- 1/4 cup powdered sugar
- 1/2 teaspoon (tsp) vanilla
- 4 cups assorted fruit (blueberries, strawberries, kiwi)
- 1/4 cup [Cherchies® Fig Preserves With Cinnamon](#)
- 1 Tablespoon (Tbsp) water

### Preparation

1. Heat oven to 375. Line a 12-inch pizza pan (or any kind of round sheet) with foil; spray with cooking spray. Press cookie dough into the pan to completely cover.
2. Bake for 14 minutes, or until golden brown. Cool completely. Invert cookie onto plate. Gently remove foil. Turn the crust over onto a plate.
3. Meanwhile, while cookie pizza is baking, mix together the cream cheese and the powdered sugar and vanilla, and spread cream cheese mixture onto the entire cooled cookie. Now the fun begins...
4. Now load up the pizza with whatever fruit makes you happy. In this case, I used kiwis, strawberries, and blueberries. My mother's recipe called for mandarin oranges, but for some reason my children don't like them (silly kids). If I had had Clementine's on hand, I would have used them.
5. Arrange the fruit onto the pizza. The possibilities are endless. This is a great family or kid's party activity. How fun would it be to arrange the fruit into a face?
6. Now the "piece de resistance", the glaze! Mix the [Cherchies® Fig Preserves With Cinnamon](#) (or your favorite preserve) with the water, and drizzle over the pizza...
7. Yummy goodness! Dig in:)



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