

How to Make Dessert Pizza

Fresh Fruit & Cookie Pizza

- 1 batch of cookie dough (from a mix or recipe)
- 1/2 lb cream cheese filling or similar
- 1 1/2 cup strawberries, sliced
- 1/2 cup blueberries
- 1 can mandarin oranges, drained
- 2-3 bananas, sliced (tossed in lemon juice to keep from browning)
- 2 kiwis, sliced and halved

Glaze

- 1/4 cup sugar
- 1/4 cup orange juice
- 1/4 cup water
- 2 teaspoons cornstarch

Preheat oven to 350 degrees

1. Mix your cookie dough according to recipe or package directions.
2. Press the cookie dough onto a lightly greased 14-inch round nonstick pizza pan.
3. Bake for 15 minutes or until lightly browned.
4. Remove from oven and let cool for at least 10 minutes.
5. Invert the giant cookie onto a cutting board or another pan and then onto a large plate or platter for serving.
6. Spread the cream cheese filling over the cookie.
7. Arrange the fruit on the cream cheese however you would like. Usually a pattern of some sort works out well.
8. Gradually combine water and cornstarch in a small bowl until cornstarch dissolves. Combine sugar and orange juice in a saucepan; bring to a boil, stirring constantly. Add the water and cornstarch mixture. Boil for 2 minutes or until thickened. Cool to room temperature, about 30 minutes. Brush over fruit.

Serve with whipped cream or plain.



Fruit Filled Dessert Pizza

- 1 pizza dough mix or recipe
- 1 lb of fruit pie filling (your choice of fruit)
- streusel topping (see recipe below)
- white icing drizzle (see recipe below)

Preheat oven to 425

1. Roll your pizza dough out evenly in a 14-inch nonstick round pizza pan.
2. Spread the pie filling evenly over the pizza dough.
3. Bake for 10 minutes.
4. Remove from oven and sprinkle the streusel over the fruit filling.
5. Bake for an additional 3-5 minutes or until the streusel has melted slightly and the edges of the pizza crust is lightly browned.
6. Remove from the oven and slide the pizza out of the pan and onto a cooling rack.
7. Drizzle the icing over the pizza. Serve warm.

Brown Sugar and Nut Streusel Topping

1/2 cup walnut pieces
1/2 cup brown sugar
1/2 teaspoon cinnamon
1 tablespoon cold butter

1. Chop the walnuts into small pieces.
2. Stir the walnuts, brown sugar, and cinnamon together.
3. Cut in the cold butter with a pastry knife or two table knives.

Icing

1 cup confectioners' sugar
1/2 teaspoon almond extract
1 1/2 tablespoons milk

1. For the icing, mix the powdered sugar, extract and enough milk to form an icing of drizzling consistency.

Rocky Road Brownie Pizza

1 batch of brownies to fill a 9 x 13-inch baking dish (either a recipe or a mix)

Chocolate Frosting (see recipe below)

1/3 cup walnuts
3/4 cup mini-marshmallows
1/2 cup chocolate chips
1/3 cup caramel topping
Whipped cream (optional)
Maraschino cherries (optional)

Preheat oven to 350 degrees.

1. Pour your brownie batter into a lightly greased 14-inch round nonstick pizza pan.
2. Bake for 10 minutes or until a toothpick comes out clean when poked into the center of the brownie.
3. Remove from oven and let cool for at least 10 minutes.
4. Invert the giant brownie onto a cutting board or another pan and then onto a large plate or platter for serving.
5. Spread the chocolate frosting over the brownie.
6. Sprinkle the walnuts, mini-marshmallows and chocolate chips over the frosting.
7. Drizzle with caramel topping.
8. Serve with whipped cream and cherries.

Chocolate Frosting

3 cups powdered sugar
1/2 cup butter
3/4 cup cocoa
2 teaspoons vanilla
1/2 cup milk

1. Cream the butter in a medium mixing bowl.
2. Add cocoa, powdered sugar, vanilla and milk (a little at a time until it reaches the desired consistency) until smooth.