

Patriotic Cookie Pizza



FROM THE KITCHEN OF
DEBBIE MACOMBER

This Patriotic Cookie Pizza is a really fun and creative recipe that is perfect for the 4th of July!

Ingredients

1 pound sugar cookie dough
(storebought or homemade)
8 ounces cream cheese, room
temperature
4 Tablespoons unsalted butter,
room temperature
1 $\frac{3}{4}$ cups powdered sugar
2 Tablespoons heavy cream
1/8 teaspoon salt
1 pound strawberries, hulled and
sliced
6 ounces blueberries

Directions

Preheat oven to 350°F.

Cut two pieces of parchment paper to the size of your pizza pan. Place the sugar cookie dough on top of one piece of parchment; lay the other piece on top of the dough. Use a rolling pin to roll out the dough into a circle an inch smaller in diameter than your pizza pan. Transfer to the pizza pan. Remove the top piece of parchment. Place in oven and bake for 10-12 minutes, until lightly golden brown. Remove from oven and let cool completely.

In a large bowl, beat together the cream cheese and butter until smooth. Add the powdered sugar and beat until smooth. Add the heavy cream and salt; beat until smooth. Spread evenly on cooled cookie, leaving an inch of the cookie exposed around the outer edge.

Directions continued on next page...



Directions Continued...

Place strawberries in a large circle around the outside of the frosting, points facing inward. Place a circle of blueberries just inside the circle of strawberries. Repeat with the strawberries, this time with the points facing outward. Finish with a circle of blueberries.

Cut into wedges and serve cold or at room temperature.

The cookie and frosting can be made a day ahead and refrigerated, but do not put the berries on more than 3 hours before a party or the strawberries will release juices onto the frosting.