Fruit Pizza

Ingredients:

17.5-ounce package of Betty Crocker Sugar Cookie dough

1 egg, beaten

½ cup melted butter

3 tablespoons flour

1 teaspoon of extract (lemon or coconut) optional

8-ounce container of yogurt of choice (preferably mixed berry)

½ cup lite or fat-free Cool Whip

2 to 3 cups of frozen or fresh sliced fruit of choice (strawberries, bananas, peaches, pineapple, grapes, or cherries)

½ cup toasted coconut (optional)

Directions:

Preheat oven to 375 degrees.

Follow directions on Sugar Cookie mix package, by adding the melted butter, beaten egg, flour, and extract to the Sugar Cookie mix. Stir with a spoon or a mixer until well combined. Form the cookie dough into a ball and place on a round pizza baking sheet. Use a rolling pin to roll out dough to 10” round circle.

Bake cookie dough for 15 to 20 minutes or until golden. Cool cookie dough completely. (15 to 30 minutes.)

Fold yogurt and cool whip together with spatula or spoon, then frost cookie with this mixture. Place sliced fruit on top of yogurt frosting. Garnish fruit pizza with toasted coconut.

Autumn Wulff

Fruit

Smith County

Junior