

Dessert Pizza

INGREDIENTS

1 pkg (16.5 oz) refrigerated sugar cookie dough

1 pkg (8 oz) cream cheese, softened

1/3 cup sugar

4 cups assorted fresh fruit such as strawberries, kiwi, bananas or peaches; blueberries or raspberries

DIRECTIONS

1. Preheat oven to 350°F (180°C). For crust, shape cookie dough into a ball. Place dough in center of White Large Round Stone with Handles; flatten slightly with palm of hand. Using lightly floured Baker's Roller®, roll out dough to 12-in. (30-cm) circle, about 1/4 in. (6 mm) thick.
2. Bake 18-20 minutes or until light golden brown. Remove pan from oven to cooling rack; cool 10 minutes. Carefully loosen cookie from baking stone using Bread Knife. Cool completely.
3. For topping, combine cream cheese and sugar in a small bowl; mix well. Spread mixture evenly over top of cookie. Arrange fruit over cream cheese mixture. Refrigerate. Cut into 16 wedges with Pizza Cutter. Serve using Mini-Serving Spatula.