

Choco Fever Dream

Easy Fruit Pizza Cookies

Buttery crust, creamy cheese, colorful fruit – a simple, delightful cookie pizza.

20 min Prep time	**12 min** Cook time	**32 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

For the Cookie Crust

- [ ] 2 cups all-purpose flour
- [ ] 1/2 cup unsalted butter, cold and cubed
- [ ] 1/4 cup granulated sugar
- [ ] 1 large egg yolk
- [ ] Pinch of salt

For the Cream Cheese Spread

- [ ] 4 oz cream cheese, softened
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest

Topping

- [ ] Assorted fresh fruit – strawberries, kiwi, blueberries, grapes, mango
- [ ] Optional: powdered sugar for dusting

Instructions

1. Preheat the oven to 350°F (175°C). In a bowl, combine flour, sugar, and salt; then cut in the cold butter until the mixture resembles coarse crumbs.
2. Add the egg yolk, mix until the dough comes together, then press it into a greased 12-inch round pan, forming an even layer.
3. Bake the crust for 10-12 minutes, until the edges turn a light golden hue. While it cools, whisk together cream cheese, powdered sugar, vanilla, and lemon zest until smooth.
4. Spread the cream cheese mixture over the warm crust, then arrange sliced fruit in a colorful pattern. For a playful touch, add a drizzle of honey or a dusting of powdered sugar.
5. Let the cookies sit for 5 minutes to set, then cut into wedges and serve.

Nutrition per serving

210 kcal	3 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too dry, add a teaspoon of cold water.
- Use fruit that is firm to avoid soggy spots.
- Store leftovers in a single layer at room temperature for up to 2 days.