

Sugar Cookie Mini Pizzas with Fruit

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Cookie Ingredients

2 3/4 cups Flour
1 tsp baking soda
1/2 tsp salt (omit if using salted butter)
1/2 tsp cream of tartar
1 1/2 cups granulated sugar
2 sticks of unsalted butter - softened
1 large egg
1 egg yolk
2 tsp vanilla
*any fresh fruit you enjoy - diced bitesize
*any dried fruit or preserves you enjoy
*cinnamon sugar

Cream Cheese Frosting

5 T of butter - softened
8 oz cream cheese - softened
2 cups powdered sugar
1/2 tsp vanilla

Instructions

Preheat oven to 350 degrees F. Prepare sheet pan with silicone pad or parchment and set aside. Put first 4 dry ingredients in medium size bowl and mix through to incorporate all ingredients evenly. Set aside.

Cream butter and sugar in a mixer until light and fluffy, then add the vanilla, whole egg, and egg yolk and mix until incorporated.

Add dry ingredients into the mixer slowly until just combined. Don't overwork the dough.

Scoop out with medium cookie scoop or tablespoon and shape into balls. You should have 30 cookies from this recipe.

Place on sheet pan 2 inches apart (these cookies will spread) and bake for 12 minutes. They will look underbaked when you remove, but after resting and cooling on wire rack they will be perfect texture for the "mini pizza" cookie.

While cookies are cooling, wash and prep fruit you will be using to top your cookie pizzas. Try to pat dry so the cookies will not get soggy.

Then prepare your cream cheese frosting. In a mixer, cream softened butter and cream cheese. Mix until smooth and then add the vanilla and powdered sugar and mix on low until completely combined and fluffy.

Assemble cookie "mini pizzas" by frosting cooled cookies and then decorate with fruits and toppings desired.

Store in an airtight container in refrigerator up to 3 days. (If fruit is really wet, it may bleed color of fruit into the frosting).