



Long Livo

Easy Fruit Pizza Cookies

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

20 min

Prep time

12

Servings

12 min

Cook time

Easy

Difficulty

32 min

Total time

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

Calories

3 g

Protein

28 g

Carbs

9 g

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.