

Easy Fruit Pizza Recipe: Classic Sugar Cookie Crust & Cream Cheese Topping

Bright, beautiful, and absolutely delicious, this



OVEN
350°F

TIME
16 to 20 min

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INGREDIENTS

1 (16.5 ounces) package refrigerated sugar cookie dough
8 ounces cream cheese, softened
1/3 cup granulated sugar
1 teaspoon vanilla extract
4 cups assorted fruit, fresh (such as strawberries, blueberries, raspberries, kiwi, mandarin oranges, grapes, pineapple chunks)

DIRECTIONS

1. Let's get this delicious : Fruit Pizza assembled!
2. Preheat : Oven: Preheat your oven to 350°F (175°C).
3. Prepare : Pizza Pan: Lightly grease or spray a 12-inch pizza pan or a large round baking sheet with baking spray.
4. Prepare : Cookie Crust: Crumble the refrigerated sugar cookie dough evenly over the prepared pizza pan. Using your fingers (lightly floured if sticky), gently pat the dough into a uniform 12-inch circle, covering the entire pan surface.
5. Bake : Cookie Crust: Bake the cookie crust in the preheated oven for 16 to 20 minutes, or until it is golden brown around the edges and doesn't look wet in the center. The crust should be set.
6. Cool : Crust Completely: Remove the baked cookie crust from the oven and allow it to cool completely on the pan on a wire rack. This is crucial - at least 30 minutes, or longer if needed. Do not proceed to the next step until the crust is fully cooled.
7. Make : Cream Cheese Layer: While the cookie crust is cooling, prepare the cream cheese layer. In a medium-sized bowl, combine the 8 ounces softened cream cheese, 1/3 cup granulated sugar, and 1 teaspoon vanilla extract. Beat with an electric mixer or whisk until the mixture is smooth, creamy, and lump-free.
8. Assemble : Pizza: Once the cookie crust has cooled completely, spread the prepared cream cheese layer evenly over the crust, leaving a small border if desired.
9. Top with : Fruit: Arrange the 4 cups of assorted fresh fruit artfully over the cream cheese layer. Get

creative with your patterns and colors!

10. Chill (Optional): For best results and to allow the flavors to meld, you can chill the fruit pizza in the refrigerator for at least 30 minutes before serving.
11. Enjoy this delicious and refreshing : Fruit Pizza!

SWAPS & NOTES

Sugar Cookie Dough: Using refrigerated sugar cookie dough makes this recipe incredibly quick and easy.

You can also use your favorite homemade sugar cookie dough recipe if preferred.

Cream Cheese: Ensure the cream cheese is fully softened to room temperature for a smooth, lump-free spread.

Full-fat cream cheese is recommended for richness.

TIPS FOR SUCCESS

Cool Crust Completely: This is the most critical step!

If the crust is warm, the cream cheese layer will melt and create a messy pizza.

Softened Cream Cheese: Ensure your cream cheese is at room temperature for a smooth, lump-free spread.

Pat Dough Evenly: Pressing the cookie dough into an even thickness ensures uniform baking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-fruit-pizza-recipe-classic-sugar-cookie-crust-cream-cheese-topping/>