

## Easy Fruit Pizza: A Fun & Festive Dessert for Any Occasion

Few desserts capture the joy of warm weather and fresh produce quite like a



**OVEN**  
**350°F**

**TIME**  
**16 to 20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

16.5 ounces sugar cookie dough (store-bought or homemade)

8 ounces cream cheese, softened

1/3 cup sugar

1 teaspoon vanilla extract

4 cups assorted fresh fruit (strawberries, blueberries, kiwis, mandarin oranges, grapes, raspberries, etc.)

Swaps and Notes:

**Sugar Cookie Dough:** While a pre-made roll of sugar cookie dough makes this recipe super fast, you can absolutely use your favorite homemade sugar cookie dough recipe. Just be sure it's chillable enough to pat into a crust.

**Cream Cheese:** Ensure your cream cheese is truly softened to room temperature. This is key for a smooth, lump-free frosting. Full-fat cream cheese provides the best richness, but you can use reduced-fat if preferred.

**Sugar:** Granulated sugar is perfect for the frosting. You can adjust the amount slightly to your sweetness preference.

**Vanilla Extract:** Don't skip the vanilla! It adds warmth and depth to the cream cheese layer.

**Assorted Fruit:** This is where you can get creative! Choose a mix of colors and textures. My favorites include sliced strawberries, blueberries, kiwi rounds, mandarin orange segments, raspberries, and

even sliced peaches or grapes. Make sure the fruit is washed and thoroughly dried before arranging.

**Crust Alternatives:** While sugar cookie dough is classic, you could also use a giant chocolate chip cookie as a base for a different flavor profile, or even a shortbread crust.

**Instructions:**

**Preheat Oven & Prep Pan:** Preheat your oven to 350°F (175°C). Lightly grease or spray a 12-inch pizza pan with baking spray. This will help prevent the cookie crust from sticking.

**Form the Cookie Crust:** Crumble the 16.5 ounces of sugar cookie dough evenly over the prepared pizza pan. Using your fingers, gently pat and press the dough outwards until it forms an even 12-inch circle. Try to keep the thickness consistent for even baking.

**Bake the Crust:** Place the cookie crust in the preheated oven and bake for 16 to 20 minutes, or until the crust is golden brown around the edges and no longer looks wet in the center. The center should still be slightly soft, but firm up as it cools.

**Cool Completely:** Remove the baked cookie crust from the oven and transfer it to a wire rack. Allow it to cool completely - this is crucial! It needs at least 30 minutes, or even longer, to ensure it's firm enough to handle and doesn't melt the cream cheese frosting.

**Make the Cream Cheese Layer:** While the crust is cooling, prepare the creamy topping. In a medium bowl, combine the 8 ounces of softened cream cheese, 1/3 cup sugar, and 1 teaspoon vanilla extract. Beat with an electric mixer or whisk vigorously until the mixture is smooth, fluffy, and well combined.

**Assemble the Pizza:** Once the cookie crust has cooled completely, use an offset spatula or the back of a spoon to spread the prepared cream cheese layer evenly over the crust. Leave about a half-inch border around the edge, if desired.

**Top with Fruit:** Artistically arrange the 4 cups of assorted fresh fruit over the cream cheese layer. You can create concentric circles, a colorful mosaic, or any design you like!

**Chill (Optional but Recommended):** For best results, cover the fruit pizza lightly with plastic wrap and refrigerate for at least 30 minutes before serving. This allows the flavors to meld and the cream cheese to firm up slightly.

**Tips for Success:**

**Soften Cream Cheese:** This is critical for a smooth frosting. Take the cream cheese out of the fridge at least an hour before you plan to mix it.

**Don't Overbake the Crust:** A slightly soft center

for the cookie crust is desirable, as it will firm up as it cools. Overbaking will result in a dry, crunchy crust.

**Cool Completely:** Patience is key! If you spread the cream cheese frosting on a warm crust, it will melt, creating a messy situation.

**Dry Your Fruit:** Make sure your fruit is washed and thoroughly dried before placing it on the cream cheese layer. Excess moisture can make the frosting watery.

**Garnish Creatively:** Arrange your fruit in a visually appealing way. A mix of colors and shapes makes the pizza even more enticing.

**Serving Suggestions and Pairings:**

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

For a truly classic cookie experience, don't miss These Copycat Neiman Marcus Chocolate Chip Cookies Are My Secret Weapon Dessert.

If you're a fan of vibrant and cheerful baked goods, check out These Rainbow Sprinkle Cookies Are My Favorite Way To Bake Up Instant Joy.

And for a comforting and indulgent treat, you can't go wrong with The Best Peanut Butter Brownies I've Ever Made And I've Made A Lot.

**Final Thoughts:**

## DIRECTIONS

1. **Preheat : Oven & Prep Pan:** Preheat your oven to 350°F (175°C). Lightly grease or spray a 12-inch pizza pan with baking spray. This will help prevent the cookie crust from sticking.
2. **Form the : Cookie Crust:** Crumble the 16.5 ounces of sugar cookie dough evenly over the prepared pizza pan. Using your fingers, gently pat and press the dough outwards until it forms an even 12-inch circle. Try to keep the thickness consistent for even baking.
3. **Bake the : Crust:** Place the cookie crust in the preheated oven and bake for 16 to 20 minutes, or until the crust is golden brown around the edges and no longer looks wet in the center. The center should still be slightly soft, but firm up as it cools.
4. **Cool : Completely:** Remove the baked cookie crust from the oven and transfer it to a wire rack. Allow it to cool completely - this is crucial! It needs at least 30 minutes, or even longer, to ensure it's firm enough to handle and doesn't melt the cream cheese frosting.
5. **Make the : Cream Cheese Layer:** While the crust is cooling, prepare the creamy topping. In a medium bowl, combine the 8 ounces of softened cream cheese, 1/3 cup sugar, and 1 teaspoon vanilla extract. Beat with an electric mixer or whisk vigorously until the mixture is smooth, fluffy, and well combined.
6. **Assemble the : Pizza:** Once the cookie crust has cooled completely, use an offset spatula or the back of a spoon to spread the prepared cream cheese layer evenly over the crust. Leave about a half-inch border around the edge, if desired.
7. **Top with : Fruit:** Artistically arrange the 4 cups of assorted fresh fruit over the cream cheese layer. You

can create concentric circles, a colorful mosaic, or any design you like!

8. **Chill (Optional but Recommended):** For best results, cover the fruit pizza lightly with plastic wrap and refrigerate for at least 30 minutes before serving. This allows the flavors to meld and the cream cheese to firm up slightly.
9. **Slice into wedges and enjoy your beautiful and delicious fruit pizza!**
10. **Tips for Success: Soften Cream Cheese:** This is critical for a smooth frosting. Take the cream cheese out of the fridge at least an hour before you plan to mix it.
11. **Don't : Overbake the Crust:** A slightly soft center for the cookie crust is desirable, as it will firm up as it cools. Overbaking will result in a dry, crunchy crust.
12. **Cool : Completely:** Patience is key! If you spread the cream cheese frosting on a warm crust, it will melt, creating a messy situation.
13. **Dry : Your Fruit:** Make sure your fruit is washed and thoroughly dried before placing it on the cream cheese layer. Excess moisture can make the frosting watery.
14. **Garnish : Creatively:** Arrange your fruit in a visually appealing way. A mix of colors and shapes makes the pizza even more enticing.
15. **Serving Suggestions and Pairings:** Fruit Pizza is a fantastic standalone dessert, perfect for any casual gathering, birthday party, or summer picnic. It's often enjoyed after a light meal, like grilled chicken or salads. For other fun and easy cookie-based desserts, you might also like my [These Chocolate Chip Cookie Bites Are My Favorite Little Treat To Bake Anytime](#) or if you're feeling adventurous, try [These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession](#).
16. **Storage and Leftover Tips:** Fruit Pizza is best enjoyed the day it's made, as the fruit is freshest. However, if you have leftovers, cover the pizza loosely with plastic wrap and refrigerate for up to 1-2 days. The fruit may start to soften and release some juices over time, and the cookie crust may become softer. If you want to prepare ahead, you can bake and cool the cookie crust a day in advance, and make the cream cheese frosting separately. Store them both in the fridge, then assemble and top with fresh fruit just before serving.
17. **More Recipes You Will Love:** If you enjoyed creating this delightful cookie-based dessert, here are a few more cookie and sweet treat recipes you'll definitely want to try:
18. For a truly classic cookie experience, don't miss [These Copycat Neiman Marcus Chocolate Chip Cookies Are My Secret Weapon Dessert](#).
19. If you're a fan of vibrant and cheerful baked goods, check out [These Rainbow Sprinkle Cookies Are My Favorite Way To Bake Up Instant Joy](#).
20. And for a comforting and indulgent treat, you can't go wrong with [The Best Peanut Butter Brownies I've Ever Made And I've Made A Lot](#).

21. Final Thoughts: This Easy Fruit Pizza is a fantastic example of how simple ingredients can come together to create a show-stopping dessert that's both beautiful and incredibly satisfying. It's perfect for any occasion that calls for a fresh, fruity, and fun treat. Give it a try, and watch it disappear!
22. What are your favorite fruits to put on a fruit pizza? Share your ideas in the comments below, and don't forget to follow Chefmaniac.com for more delicious recipes!

## SWAPS & NOTES

**Sugar Cookie Dough:** While a pre-made roll of sugar cookie dough makes this recipe super fast, you can absolutely use your favorite homemade sugar cookie dough recipe.

Just be sure it's chillable enough to pat into a crust.

**Cream Cheese:** Ensure your cream cheese is truly softened to room temperature.

This is key for a smooth, lump-free frosting.

## TIPS FOR SUCCESS

**Soften Cream Cheese:** This is critical for a smooth frosting.

Take the cream cheese out of the fridge at least an hour before you plan to mix it.

**Don't Overbake the Crust:** A slightly soft center for the cookie crust is desirable, as it will firm up as it cools.

Overbaking will result in a dry, crunchy crust.

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

Original recipe: <https://chefmaniac.com/easy-fruit-pizza-a-fun-festive-dessert-for-any-occasion/>