



# FLAG FRUIT SUGAR COOKIE PIZZA

SERVES 12 | PREP 20 MIN | COOK 15 MIN | TOTAL 35 MIN

## INGREDIENTS

- 1 PKG** SUGAR COOKIE DOUGH, 16.5 OZ REFRIGERATED
- 1 PKG** CREAM CHEESE, SOFTENED
- 1/3 CUP** SUGAR
- 1 PINT** FRESH BLUEBERRIES
- 1 LB** FRESH STRAWBERRIES

## NOTES

YOU CAN ALSO ROLL OUT THE COOKIE DOUGH ON A PIECE OF PARCHMENT PAPER AND THEN PLACE THE PARCHMENT PAPER ON THE BAKING PAN. THIS WILL MAKE IT EASIER TO REMOVE THE BAKED COOKIE FROM THE PAN TO DECORATE. OR YOU CAN DECORATE THE COOKIE ON THE BAKING SHEET.

## DIRECTIONS

1. PREHEAT THE OVEN TO 350°F.
2. SPREAD A PIECE OF WAXED PAPER ON YOUR COUNTER AND THEN LIGHTLY FLOUR THE WAXED PAPER. ROLL OUT THE SUGAR COOKIE DOUGH INTO A RECTANGLE SHAPE.
3. TAKE THE WAXED PAPER AND INVERT IT ON TOP OF THE BAKING PAN.
4. BAKE THE SUGAR COOKIE DOUGH FOR 12 - 15 MINUTES OR UNTIL IT IS A LIGHT GOLDEN BROWN.
5. REMOVE THE PAN FROM THE OVEN TO A COOLING RACK AND COOL FOR 10 MINUTES. CAREFULLY LOOSEN THE COOKIE FROM THE BAKING PAN AND ALLOW TO COOL COMPLETELY.
6. SLICE THE STRAWBERRIES.
7. COMBINE THE CREAM CHEESE AND SUGAR IN A SMALL BOWL AND MIX WELL.
8. SPREAD THE MIXTURE EVENLY OVER THE TOP OF THE COOKIE. ARRANGE THE STRAWBERRIES AND BLUEBERRIES OVER THE CREAM CHEESE MIXTURE IN THE SHAPE OF A FLAG.

**PRESENTED  
TO YOU BY**



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