

Foodnity Recipes

Fruit Pizza Cookies

A playful, bite-size dessert featuring a buttery cookie base, cream cheese frosting, and bright fresh fruit toppings.

20 min Prep time	**12 min** Cook time	**32 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1/4 cup powdered sugar
- [ ] Pinch of salt

Frosting

- [ ] 4 oz cream cheese, softened
- [ ] 2 tbsp unsalted butter, softened
- [ ] 1/2 cup powdered sugar
- [ ] 1 tsp lemon zest

Topping

- [ ] 1 cup mixed fresh fruit (strawberries, blueberries, kiwi, mango, grapes)
- [ ] Optional: apricot glaze for shine

Instructions

1. Preheat oven to 350°F (175°C). In a bowl, combine flour, powdered sugar, and salt; cut in the softened butter until the mixture resembles coarse crumbs.
2. Press the dough onto a parchment-lined baking sheet into 1-inch circles; chill for 15 minutes.
3. Bake the crusts for 10-12 minutes, until lightly golden. Let them cool completely on a wire rack.
4. While the crusts cool, beat together cream cheese, butter, powdered sugar, and lemon zest until smooth and fluffy.
5. Spread a thin layer of frosting onto each cooled crust, then arrange sliced fruit artfully on top.
6. If desired, brush fruit with a tiny amount of apricot glaze for shine, then refrigerate for 10 minutes before serving.

Nutrition per serving

210 kcal	3 g	24 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the butter is soft but not melted for the best crumb.
- Pat fruit dry to avoid excess moisture on the frosting.
- Feel free to swap any fruit for seasonal varieties.