

Foodnity Recipes

Patriotic Fruit Pizza Dessert

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 ½ cups graham cracker crumbs
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp sugar

Cheese Layer

- [ ] 8 oz cream cheese, softened
- [ ] ¼ cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] ½ tsp lemon zest

Fruit Topping

- [ ] 1 cup strawberries, sliced
- [ ] 1 cup blueberries
- [ ] 1 cup raspberries
- [ ] Optional: drizzle of honey

Instructions

1. Preheat the oven to 350°F (175°C). Combine graham crumbs, melted butter, and sugar; press the mixture into a 10-inch pizza pan to form a thin crust.
2. Bake the crust for 10-12 minutes until lightly golden. Let it cool completely on a wire rack.
3. While the crust cools, beat together the softened cream cheese, powdered sugar, vanilla, and lemon zest until smooth and fluffy.
4. Spread the cheese mixture evenly over the cooled crust, creating a smooth canvas for the fruit.
5. Arrange the sliced strawberries, blueberries, and raspberries in a patriotic pattern—red, white, and blue. Pat the berries gently with a paper towel to remove excess moisture.
6. If desired, drizzle a thin stream of honey over the fruit and finish with a light dusting of powdered sugar.
7. Refrigerate the pizza for at least 15 minutes before slicing; this helps the cheese set and the fruit stay in place.

Nutrition per serving

280 kcal	5 g	28 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Pat the berries dry to keep the crust from becoming soggy.
- Use a chilled knife for cleaner slices.
- Feel free to swap berries for seasonal fruit.