

Easy Fruit Pizza

Ingredients

1 roll (16.5 oz) Pillsbury® refrigerated sugar cookies
1 package (8 oz) cream cheese, softened
1/3 cup sugar
1/2 teaspoon vanilla
2 kiwifruit, peeled and sliced
1 cup fresh raspberries
1 cup fresh blueberries
Slivered almonds, optional

Preparation

Heat oven to 350°F. Spray 12-inch pizza pan with cooking spray. (To make a 10 inch pizza I used a springform pan.) In pan, break up cookie dough; press dough evenly in bottom of pan to form crust. Bake 16 to 20 minutes or until golden brown. Cool completely, about 30 minutes.

In small bowl, beat cream cheese, sugar and vanilla with electric mixer on medium speed until fluffy. Spread mixture over cooled crust. Arrange fruit over cream cheese. Sprinkle almonds over fruit. Refrigerate until chilled, at least 1 hour. To serve, cut into wedges or squares. Cover and refrigerate any remaining pizza.

For best results, keep the cookie dough very cold until you're ready to use it.

Hello Dolly Pizza

Ingredients

1 1/2 cups graham cracker crumbs (about 9 cookie sheets)
2 tablespoons butter, melted
1 tablespoon water
1/3 cup semi sweet chocolate chips (I used dark chocolate chips)
1/3 cup butterscotch morsels
2/3 cup flaked sweetened coconut
1/4 cup chopped pecans, toasted
1 (15-ounce) can fat-free sweetened condensed milk

Preparation

Preheat oven to 350°.

Line the bottom and 1 inch of side of a 10 inch spring form pan with parchment paper.

Place crumbs in a medium bowl. Drizzle with butter and 1 tablespoon water; toss with a fork until moist. Gently pat mixture into an even layer in pan (do not press firmly). Sprinkle chips and morsels over crumb mixture leaving 1/2 inch around the edge uncovered. Top evenly with coconut and pecans. Drizzle milk evenly over top. Bake at 350° for 25 minutes or until lightly browned and bubbly. Cool completely on wire rack.

Note:

They can create a sticky mess in the pan, so it's crucial to line it with parchment paper. Because the milk needs to seep into the graham cracker crumbs, don't pack the crumbs too tightly in the bottom of the pan.

Pumpkin Apple Pizza

Ingredients

1 roll (16.5 oz) Pillsbury® refrigerated sugar cookies
1 cup LIBBY'S® 100% Pure Pumpkin
3 ounces cream cheese, softened
3 Tablespoons granulated sugar, divided
1/2 teaspoon ground cinnamon
1 cup thinly sliced green apple, peeled and cored
1/8 teaspoon ground cinnamon
1/3 cup chopped walnuts
Caramel flavored ice cream topping

Preparation

PREHEAT oven to 325°F. Grease 12-inch pizza pan or large baking sheet. PLACE whole bar of dough on prepared pan. Allow to soften for 5 to 10 minutes. Using fingertips, pat dough gently to form a 9-inch circle. BAKE for 22 to 25 minutes or until light golden brown. Remove from oven; prick with fork. Cool on pan on wire rack.

BEAT pumpkin, cream cheese, 2 Tablespoons sugar and cinnamon in small mixer bowl until smooth. Spread over pizza crust to 3/4 inch from edge. Mix apple slices with remaining sugar and dash cinnamon in small bowl; place on pizza. Sprinkle with nuts.

BAKE for 8 to 10 minutes; remove from oven. Drizzle with caramel topping. Cut into wedges; serve warm.

Almond Toffee Pizza

Ingredients

1/2 cup graham cracker crumbs
1 1/2 cup rolled oats *regular*
1/2 cup unsalted butter *melted*
1/4 tsp. salt
1 cup toffee bits
1 cup milk chocolate chips
1 can Sweetened condensed milk
1 cup almonds *sliced*

Preparation

Line a 10 inch spring form pan with parchment paper. Spray your parchment paper with cooking spray. Preheat oven to 350.

Mix graham cracker crumbs, oats and salt in a bowl. Stir in melted butter and mix until well combined. Press mixture into the bottom of the pan.

Sprinkle bottom layer with toffee bits. Sprinkle chocolate chips over toffee bits. Sprinkle almonds over chocolate chips. Pour sweetened condensed milk over the top. Bake for 30 -32 minutes. Cool for several hours.

NOTE: More variations are available at: <http://www.crazyforcrust.com/2013/05/31-seven-layer-magic-bar-recipes/>