

STARTER & SNACK

Brownie Pizza

6 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
35 min	15 min	20 min	8	\$1.39	754 kcal



Forget going out to eat or ordering takeout every time you crave American food.

Ingredients

- ☐ 2 banana, sliced
- ☐ 8 ounce crushed pineapple, drained
canned
- ☐ 8 servings Coconut
- ☐ 8 servings Maraschino cherries
- ☐ 8 servings Mint, for garnish
- ☐ 1 cup fresh strawberries sliced
- ☐ 8 servings Whipped cream
- ☐ 20 ounce box fudge brownie mix (recommended:
Duncan Hines)
- ☐ 8 servings Chocolate syrup, for drizzling
- ☐ 8 ounce package cream cheese, softened
- ☐ 8 servings Marshmallows
- ☐ 1 cup chopped nuts
- ☐ 2 tablespoons sugar

EQUIPMENT Bowl, Frying pan, Oven, Pizza pan

Method

- 1 Preheat oven to 350 degrees F. Grease a 15-inch pizza pan.
- 2 Prepare brownie mix according to directions on box.
- 3 Pour onto prepared pan.
- 4 Bake for 20 minutes or until done.
- 5 Remove from oven and cool.
- 6 Beat cream cheese while adding pineapple and sugar together in a bowl.
- 7 Spread mixture over brownie crust. Arrange banana, strawberry slices, marshmallows, and cherries over cream cheese mixture.
- 8 Sprinkle with nuts and coconut.
- 9 Drizzle with chocolate syrup.
- 10 Add whipped cream on top and mint for garnish. To serve, slice as you would a pizza and enjoy!

Nutrition per serving

754
KCAL

10 g
PROTEIN

33 g
FAT

109 g
CARBS

Saturated Fat	12.9 g · 80% of daily needs
Fibre	5.3 g · 21% of daily needs
Sugar	71.2 g · 79% of daily needs
Sodium	332 mg · 14% of daily needs
Cholesterol	33.2 mg · 11% of daily needs
Vitamin C	16.6 mg · 20% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at whatsheate.com/brownie-pizza-148418