



Fruit Pizza

READY IN



80 min.

SERVINGS



12

CALORIES



499 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 17.5 oz sugar cookie mix
- 0.5 cup butter melted
- 1 eggs
- 1 cup whipping cream
- 16 oz cream cheese frosting
- 3.5 cups fruit fresh assorted

Equipment

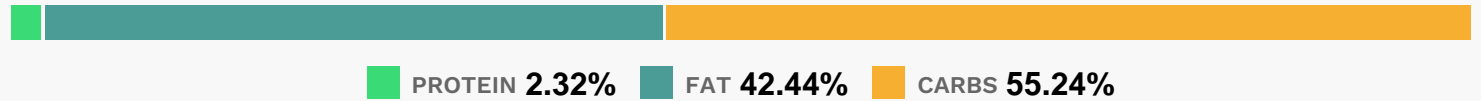
- bowl

- frying pan
- oven
- pizza pan
- baking pan
- hand mixer

Directions

- Heat oven to 375°F. Lightly spray 14-inch pizza pan or 15x10-inch baking pan with cooking spray.
- In medium bowl, stir cookie mix, melted butter and egg until soft dough forms. Press dough in bottom of pan.
- Bake 10 to 15 minutes or until light golden brown. Cool completely, about 45 minutes.
- In chilled medium bowl, beat whipping cream with electric mixer on high speed until soft peaks form. Gently stir frosting into whipped cream.
- Spread over cookie pizza. Arrange fruit on top.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-5, Nutrition Score:3.0865217706432%

Nutrients (% of daily need)

Calories: 499.39kcal (24.97%), Fat: 23.96g (36.87%), Saturated Fat: 7.98g (49.88%), Carbohydrates: 70.19g (23.4%), Net Carbohydrates: 69.08g (25.12%), Sugar: 51.57g (57.3%), Cholesterol: 36.05mg (12.02%), Sodium: 293.52mg (12.76%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.94g (5.88%), Vitamin A: 858.43IU (17.17%), Vitamin B2: 0.09mg (5.32%), Fiber: 1.11g (4.42%), Vitamin K: 3.83µg (3.64%), Vitamin E: 0.51mg (3.43%), Copper: 0.06mg (3.21%), Phosphorus: 30.37mg (3.04%), Potassium: 102.63mg (2.93%), Iron: 0.51mg (2.82%), Selenium: 1.91µg (2.73%), Folate: 10.61µg (2.65%), Vitamin B1: 0.04mg (2.63%), Vitamin D: 0.39µg (2.6%), Vitamin B3: 0.46mg (2.29%), Calcium: 22.57mg (2.26%), Vitamin C: 1.66mg (2.01%), Magnesium: 6.32mg (1.58%), Vitamin B5: 0.14mg (1.44%), Vitamin B6: 0.03mg (1.25%), Manganese: 0.02mg (1.24%), Vitamin B12: 0.07µg (1.23%), Zinc: 0.16mg (1.1%)