




How to Make the Ultimate Christmas Fruit Pizza

 Vegetarian

READY IN

18 min.

SERVINGS

8

CALORIES

480 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 2 tsp double-acting baking powder
- 1 eggs
- 3 cups flour
- 1 cup granulated sugar white
- 0.5 tsp salt
- 1 cup butter unsalted softened
- 0.5 tsp vanilla extract

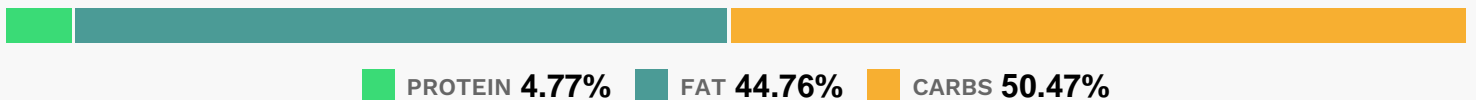
Equipment

- bowl
- baking sheet
- oven
- cookie cutter
- pizza cutter

Directions

- Preheat the oven to 35
- Carefully blend the softened butter and sugar until smooth and creamy.
- Add in the egg and continue to mix well. In a separate bowl, add the flour, salt, and baking powder.
- Mix well.
- Combine the creamy butter mix and the flour mixture. Blend well.
- Add in the vanilla extract and continue to blend and knead. Use a large piece of the cookie dough and roll onto a prepared cookie sheet.
- Bake in the oven for 7-9 minutes.
- Remove from the oven and allow to cool before using the small cookie cutters to create small bite-sized cookies. Use a pizza cutter to create the large Christmas tree from the baked cookie.
- Add your favorite toppings and serve.

Nutrition Facts



Properties

Glycemic Index:29.64, Glycemic Load:43.62, Inflammation Score:-6, Nutrition Score:8.6339130434783%

Taste

Sweetness: 100%, Saltiness: 10.43%, Sourness: 1.02%, Bitterness: 0.53%, Savoriness: 4.92%, Fattiness: 96.19%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 479.55kcal (23.98%), Fat: 24.08g (37.04%), Saturated Fat: 14.82g (92.63%), Carbohydrates: 61.08g (20.36%), Net Carbohydrates: 59.81g (21.75%), Sugar: 25.15g (27.94%), Cholesterol: 81.47mg (27.16%), Sodium: 279.38mg (12.15%), Protein: 5.78g (11.55%), Selenium: 18.02µg (25.74%), Vitamin B1: 0.37mg (24.77%), Folate: 89.22µg (22.3%), Manganese: 0.32mg (16.22%), Vitamin B2: 0.27mg (15.96%), Vitamin A: 738.79IU (14.78%), Vitamin B3: 2.78mg (13.92%), Iron: 2.42mg (13.43%), Phosphorus: 93.54mg (9.35%), Calcium: 84.86mg (8.49%), Fiber: 1.27g (5.07%), Vitamin E: 0.74mg (4.96%), Copper: 0.08mg (3.91%), Vitamin D: 0.54µg (3.57%), Vitamin B5: 0.32mg (3.21%), Magnesium: 11.89mg (2.97%), Zinc: 0.43mg (2.85%), Vitamin K: 2.14µg (2.04%), Potassium: 65.7mg (1.88%), Vitamin B12: 0.1µg (1.62%), Vitamin B6: 0.03mg (1.54%)