



Patriotic Fruit Pizza

 Gluten Free

READY IN



66 min.

SERVINGS



6

CALORIES



608 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 2 cups cut-up fruit mixed fresh halved (blueberries, raspberries, strawberries)
- 3.4 oz jell-o vanilla flavor pudding instant
- 3 cups marshmallows jet-puffed miniature divided
- 1.3 cups milk cold
- 20 oz able sugar cookies refrigerated sliced
- 1 cup cool whip whipped topping thawed

Equipment

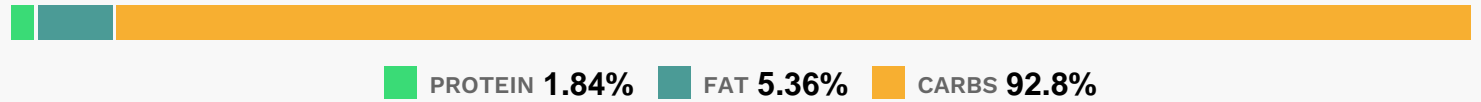
- bowl

- frying pan
- oven
- whisk
- pizza pan
- aluminum foil

Directions

- Heat oven to 375F.
- Line 12-inch pizza pan with Reynolds Wrap Aluminum Foil; spray with cooking spray. Arrange cookie dough slices in single layer on bottom of prepared pan; press together to form crust.
- Bake 14 to 16 min. or until lightly browned. Cool completely.
- Beat pudding mix and milk in large bowl with whisk 2 min.
- Let stand 5 min. Meanwhile, remove cookie crust from prepared pan; place on plate.
- Add COOL WHIP and 2 cups marshmallows to pudding; stir gently just until blended.
- Spread onto crust; top with fruit and remaining marshmallows.

Nutrition Facts



Properties

Glycemic Index:28.1, Glycemic Load:79.15, Inflammation Score:-2, Nutrition Score:3.5199999757435%

Nutrients (% of daily need)

Calories: 607.73kcal (30.39%), Fat: 3.76g (5.78%), Saturated Fat: 2.39g (14.96%), Carbohydrates: 146.36g (48.79%), Net Carbohydrates: 144.98g (52.72%), Sugar: 135.74g (150.82%), Cholesterol: 6.35mg (2.12%), Sodium: 155.22mg (6.75%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.9g (5.81%), Calcium: 77.85mg (7.78%), Phosphorus: 72.39mg (7.24%), Vitamin B2: 0.12mg (7.1%), Vitamin A: 330.18IU (6.6%), Fiber: 1.39g (5.54%), Vitamin B12: 0.3µg (4.99%), Copper: 0.1mg (4.76%), Potassium: 165.54mg (4.73%), Vitamin K: 4.19µg (3.99%), Vitamin D: 0.56µg (3.73%), Selenium: 2.4µg (3.43%), Magnesium: 11.43mg (2.86%), Vitamin B1: 0.04mg (2.71%), Vitamin B6: 0.05mg (2.34%), Vitamin B5: 0.22mg (2.23%), Vitamin C: 1.74mg (2.11%), Zinc: 0.31mg (2.1%), Iron: 0.38mg (2.08%), Vitamin B3: 0.4mg (1.98%), Manganese: 0.03mg (1.52%)