



# Fruit Pizza Sugar Cookie

July 9  
is National  
Sugar Cookie  
Day!



## Ingredients:

### Cookie Crust

- ½ cup salted butter, softened
- ⅔ cup granulated sugar
- 1 egg
- zest of 1 lemon
- 1 tsp vanilla extract
- 1 ¼ cups all-purpose flour
- ½ tsp baking powder
- ½ tsp baking soda
- ½ tsp cream of tartar
- ¼ tsp salt

### Cream Cheese Layer

- 1 (8 oz) package cream cheese, softened
- ½ cup powdered sugar
- 1 Tbls fresh lemon juice
- ½ tsp vanilla extract

## Suggested Toppings

- Blackberries, halved
- Blueberries • Raspberries
- Strawberries, halved
- Grapes, halved
- Kiwi, skinned removed and sliced
- Canned Mandarin Oranges, drained

*See Page 2 for Instructions*

*Recipe Adapted from: <https://houseofnasheats.com/fruit-pizza/>*





## Fruit Pizza Sugar Cookie



### Instructions:

1. Preheat oven to 350°F. Prepare a 14-inch pizza pan or baking sheet by lining with parchment paper or spraying with cooking spray and dusting with flour.
2. In a large bowl, mix butter and sugar together until light and fluffy. Add the egg, lemon zest, and vanilla. Mix well until combined.
3. Add the flour, baking powder, baking soda, cream of tartar, and salt. Mix until combined.
4. Pat the cookie dough into the pan, pressing it in a thin layer all the way to the edges. Bake for 12-14 minutes, just until the edges of the crust are a light golden brown. Don't overbake so the cookie stays soft. Cool completely.
5. While the cookie crust cools, beat the cream cheese in a medium bowl for 1 minute until creamy and smooth. Add the powdered sugar, lemon juice, and vanilla extract, beating until combined.
6. Spread cream cheese mixture over the cookie crust, then add toppings in a decorative design.
7. Store in the fridge until ready to serve. Best if used the same day.

### History & Fun Facts:

- There are a few different theories that explain how the sugar cookie came about.
  - The sugar cookie that we know today most likely originated in Pennsylvania in the 1700s. However, other versions of similar cookies were around prior to this.
- Similar cookies existed in Europe before the sugar cookie became popular in America.

*Sourced from: <https://nationaldaycalendar.com/national-sugar-cookie-day-july-9/>*

*and <https://recipes.howstuffworks.com/sugar-cookies.htm>*

