



Recipe for Flower Fruit Pizza Savory Sweets™



What you need:

- Savory Sweets Sugar Cookie Dough or Gluten Free Sugar Dough
- 2 Blocks Cream Cheese, 1 cup white sugar, 1 cup powdered sugar, 1 tbs vanilla, 1/4c almond milk or whip cream
- Assorted Fruit

Directions:

1. Preheat oven to 350 degrees F.
2. Line cookie sheet with parchment paper
3. Roll out cookie dough and cut into circles or flower shapes. Bake for 9-11 minutes
4. Remove from the oven and let sit on the pan for another 5 minutes
5. Move cookies to a cooling rack
6. In a bowl mix together softened cream cheese, sugars, vanilla and almond milk or whipped cream
7. “frost” your cookies with the cream cheese mixture.
8. Cut fruit and decorate cookies.
9. Cool in fridge for 1-2 hours to firm
10. ENJOY!



Savory Sweets Products used in this recipe:

Savory Sweets Sugar Cookie Dough!

Available through your local fundraiser!

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