



Mini Fruit Pizzas

Cookie Ingredients:

1 cup butter (room temperature)
3/4 cup vegetable oil
1 and 1/4 cup sugar (plus 1/4 for pressing)
3/4 cup powdered sugar
2 Tbsp water
2 eggs
1/2 tsp baking soda
1/2 tsp cream of tartar
1 tsp salt (plus one pinch for pressing)
5 and 1/2 cups flour

Cream Cheese Spread:

8 oz cream cheese, softened
1/2 cup powdered sugar
8 oz tub whipped topping

Glaze:

1/2 cup sugar
1 Tbsp cornstarch
1/2 cup unsweetened OJ
1/4 cup water
2 Tbsp lemon juice

Your favorite fruits, sliced

Batter Instructions:

Cream together Butter, Vegetable Oil, Sugars, Water, and Eggs. Combine dry ingredients and slowly add to butter mixture. Mix until everything is combined. Dough should be a little crumbly and not sticky at all. Roll a golf ball sized ball of dough and place it on your cookie sheet. Put 1/4 c of sugar and a pinch of salt in a dish, then stick the bottom of a glass in it. Firmly press it into the center of your dough ball. Bake at 350 for 6-8 minutes. Move cookies to a cooling rack.

Cream Cheese Spread Instructions:

Beat cream cheese and powdered sugar until smooth. Fold in whipped topping and set aside.

Glaze Instructions:

Combine all ingredients in small saucepan. Bring to a boil and cook for 2 minutes, stirring constantly until thickened. Refrigerate until cooled but not set.

Assembly Instructions:

Spread cream cheese mixture on each cookie. Top with fruit and drizzle with glaze. Refrigerate for 1 hour or until chilled.