

DESSERT PIZZAS

BROWNIE PIZZA

Ingredients:

1 package fudge brownie mix
6 ounces candy coated milk chocolate pieces
1 cup white chocolate chips

Directions:

Preheat oven to 350F degrees. Grease a 12" pizza pan. Prepare Brownie Mix according to instructions and add 1/2 cup of candy pieces. Bake at 350 for 15 - 18 minutes or until a toothpick inserted is almost clean when removed. Immediately after removing from oven, press the remaining candies on top of the brownie. Melt the chips in the microwave on medium (@ 50% power) for about 30 seconds. Stir and spoon into a plastic sandwich bag. Cut corner of bag and drizzle over the pizza. Slice into wedges and serve when completely cooled

CHOCOLATE CHIP COOKIE PIZZA

Ingredients:

1 tube refrigerated chocolate chip cookie dough
12 ounces chocolate chips
1 cup pecans -- chopped
1 jar caramel ice cream topping

Directions:

Spread cookie dough on pizza pan. Bake as directed for cookies. Remove from oven and immediately sprinkle 1/2 of the chocolate chips and 1/2 of the nuts on top. Spread caramel topping over this layer, then sprinkle the remaining ingredients over that. Cut with pizza cutter.

PEANUT BUTTER CHOCOLATE PIZZA

Ingredients:

1 refrigerated roll peanut butter cookie dough
1 jar marshmallow cream
2 cups milk chocolate chips

Directions:

Press cookie dough onto a greased 12" pizza pan. Bake according to pkg direction; minus 5 minutes.
Spread marshmallow cream on top. Sprinkle with chocolate chips. Return to oven for about 5 minutes or until chips are melted.

FROZEN ICE CREAM PIZZA

1 (20 oz.) refrigerator sugar cookie dough, frozen
1 to 12 scoops ice cream
Chocolate, marshmallow and butterscotch sauces
Nuts, fruit, candy

Preheat the oven to 375 degrees. Line a 14-inch pizza pan (or a cookie sheet) with foil. Cut the cookie dough into slices, about 1/4 inch thick. Starting along the outer edge of the pan, put the slices on the pan in a circle, letting each slice cover a little bit of the one before it. Cover the whole pan with slices. Press gently to stick the dough together so it is in one big piece. Bake about 10 minutes until the cookie crust is golden brown. Cool.

Scoop ice cream onto the crust (use different flavors). Then drizzle the sauces over the ice cream. Add nuts, candy and fruit. Cut individual slices and eat. Serves 8 to 10. Everyone can help make this pie.

PIZZA PAN BROWNIES

1 box brownie mix
Hershey's ice cream topping
Whipping cream or Cool Whip topping
Peanut butter chips, nuts, M & M's, chocolate bits, etc.

Prepare brownie mix according to directions, using a pizza pan (or other shallow pan) for baking. Bake a very short time, about 15 minutes. Because of shallow pan, brownies become tough if baked too long. While brownies are still warm, spread topping over them; spread the whipped cream over the topping. Sprinkle with your choice of goodies.

FRUIT PIZZA

This dessert uses a sugar cookie as the “crust,” cream cheese for the “sauce,” and fresh fruit for the “toppings.” Bake the cookie crust ahead of time. Children will have fun arranging the fruit on the top. It's a colorful, refreshing dessert!

1 package of sugar cookie dough (in the refrigerator section of the grocery store)
8 oz cream cheese
1/2 cup sugar
1/2 tsp vanilla
fresh fruit (bananas, grapes, mandarin oranges, kiwis, strawberries)

Spread or pat out the refrigerated cookie dough on a 14” pizza pan (do not grease the pan). Bake at 375 for 12 minutes. Cool.

Blend well the cream cheese, sugar, and vanilla. Spread the mixture over crust. Arrange fresh fruit on top. You may add dots of strawberry preserves if you like. Refrigerate.