



# Holiday Cookie Pizza

Prep Time: 20 minutes  
Bake Time: 8-12 minutes  
Yield: 1 tray or 36 minis

## INGREDIENTS

- 1 canister prepared pizza dough (11 oz )  
*we used Pillsbury thin crust*
- 1 tub Nutella ® or chocolate frosting
- 1 pint strawberries
- juice of ½ a lemon
- 1 ½ bananas
- For Icing Drizzle**
- ½ cup powdered sugar
- ¼ tsp vanilla extract
- 2 tsp water

## DIRECTIONS

1. Preheat oven to 400° F. Grease a large cookie sheet or spray with nonstick cooking spray.
2. Press dough into a 15 inch square on the cookie sheet and bake for 8-12 minutes or until crust is golden brown.
3. Cut the strawberries and toss with lemon juice in a small bowl. Slice bananas and set aside.
4. In a small bowl, mix the ingredients for the icing drizzle. Set aside.
5. When the pizza crust is slightly warm, spread with Nutella ® or chocolate frosting.
6. Top the pizza with strawberries and bananas.
7. Drizzle the icing over the top using a spoon.

### **For mini cookie pizzas**

1. Preheat oven to 400° F.
2. Use a 2 ½ inch cookie cutter or a glass to cut out 36 circles of dough and place on a greased cookie sheet. Bake for 5-6 minutes or until golden brown.
3. Finely chop the strawberries and toss with lemon juice in a small bowl. Finely chop bananas and set aside.
4. Spread the mini crusts with Nutella ® or chocolate frosting while slightly warm.
5. Top with strawberries and bananas.
6. Drizzle the icing over the top using a spoon.