

Fruit Pizza Cupcakes

www.icanteachmychild.com

Ingredients:

- Refrigerated Cookie Dough
- 1 8 oz. package Cream Cheese
- 1 cup (powdered) Confectioner's Sugar
- 1 tsp. vanilla
- 1 tub of Cool Whip
- Fresh fruit, chopped (strawberries, pineapple, blueberries)

Directions:

1. Cut ½-inch slices from the refrigerated cookie dough and place on the tops of an upside down cupcake pan.
2. Bake at 350 degrees for 12-15 minutes (or until golden and firm to the touch).
3. Carefully remove the cookie shells from the upside down cupcake pan.
4. Meanwhile, mix an 8 oz. package of softened cream cheese with ½ cup of confectioner's sugar and 1 tsp. vanilla extract.
5. Use a spoon or spatula to spread the mixture into the cookie shells.
6. Place a row of your chopped fruit on top of the cream cheese mixture.
7. Add a dollop of cool whip to each cupcake, spread evenly, and then top with another layer of fruit!
8. Refrigerate until served.