

Name: \_\_\_\_\_

Period: \_\_\_\_\_

# Dessert Pizza

## Step #1: Make the Cookie Dough

### *Ingredients:*

- 1 ¼ cup flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup butter or margarine, softened
- ½ cup sugar
- ½ cup packed brown sugar
- ½ teaspoon vanilla
- 1 egg

### *Directions:*

1. Preheat the oven to 350°.
2. Combine flour, baking soda, and salt in a small bowl.
3. Mix margarine, sugar, brown sugar and vanilla in a large mixing bowl until creamy.
4. Add egg to the sugar mixture then mix well.
5. Gradually stir flour mixture into the sugar mixture.
6. Roll cookie dough onto greased pizza pan covering the entire pan.
7. Bake the cookie dough for 8 to 10 minutes.
8. Let cool for 30 minutes.

## Step #2: Make the toppings and put the pizza together

### *Ingredients:*

- 1 batch baked cookie dough
- 2 cups whipped cream (recipe on the back of the page)
- 1-2 kiwi(s)
- 6-8 strawberries
- 1 banana

### *Directions:*

1. Cover dough with whipped cream.
2. Slice kiwi, banana, and strawberries.
3. Place on top of cookie dough in a pattern or random.
4. Slice and serve.

## **How to make homemade Whipped Cream**

Yield: makes about 2 cups

### ***Ingredients:***

1 cup heavy cream

3 tablespoons white sugar or 1/3 cup powdered sugar

1/2 teaspoon vanilla extract or other flavoring

### ***Instructions:***

Place cream and sugar in a chilled mixing bowl and mix on high for 1-2 minutes. Add the vanilla and beat for an additional 1-2 minutes or until soft peaks have formed. Don't whip too much or you will end up with cottage cheese looking whipped cream.

Notes

Source: Heidi Clark

Retrieved from <http://www.the-girl-who-ate-everything.com/2010/05/homemade-whipcream-how-to.html> on January 9, 2014.