**Fruit Pizza**

**Ingredients:**

Sugar Cookie Dough (I buy the premade cookie dough, but homemade is great too)

Vanilla frosting

Grapes

Pineapple (canned, I use chunks or fresh)

Kiwi

Strawberries

Blueberries

Raspberries

Mandarin Oranges

Chocolate syrup (or I melt chocolate chips and drizzle over the pie at the end)

All fruit is optional. Whatever you have around the house, or are your favorites, add to the pizza.

**Directions:**

Roll out cookie dough on a round pizza stone, or if you don't have one, a cookie sheet. Cook according to cookie directions. Meanwhile, cut all fruit in small pieces. Slice kiwi and strawberries so they are thinly sliced. Cut grapes length-wise in half. Pineapple, oranges and blueberries can be left whole. Frost the whole cookie with the icing. Start layering the fruit around the pizza, starting with the outer most edge and work your way in. I like to do a pattern with the fruit. You can choose how to layer it. Once the pizza is covered with fruit, drizzle chocolate over the entire pie. Cut in pizza triangles to serve.