

Fruit Pizza Cookies



BAKER'S TIP

Fiber loves water and your recipes will too. You may notice your recipes will need a little more liquid (water, milk, or fruit juice) when using our flour.

For breads, rolls, and other yeast-raised baked goods: Increase liquids $\frac{1}{4}$ cup (60g) at a time until you reach the desired dough consistency.

For cookies: Increase liquids 1 tbs. (15g) at a time until you reach the desired batter or dough consistency.

For brownies, quick-breads, muffins, pancakes, waffles, pie crusts and more: Increase liquids 2 tbs. (30g) at a time until you reach the desired batter or dough consistency.

Ingredients

- 2 $\frac{3}{4}$ cups Flourish flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- 1 cup unsalted butter, softened
- $\frac{1}{2}$ cups granulated sugar
- 1 egg
- 1 teaspoon vanilla extract

Frosting Ingredients

- 2 (8-oz.) packages cream cheese, softened
- $\frac{1}{2}$ cup unsalted butter, softened
- 3 cups confectioner's sugar
- 1 to 2 teaspoon vanilla extract (to taste)
- Kiwi
- Strawberries
- Blackberries
- Raspberries
- Blueberries

Instructions

1. For the cookies, preheat oven to 375 degrees.
2. In a small bowl, combine flour, baking soda and baking powder.
3. In a large bowl, cream butter and sugar until light and fluffy (about 2 minutes). Beat in egg and vanilla.
4. Gradually add the dry ingredients and mix until thoroughly combined.
5. Roll rounded walnut sized amounts of dough into balls and place on cookie sheet.
6. Bake 8 to 10 minutes or until edges are set and lightly golden.

7. Let stand on cookie sheet 2 minutes before moving to wire racks to cool completely.
8. To prepare the frosting, mix the cream cheese and butter together in a medium bowl until smooth and creamy. (I warmed mine a bit to make it smoother.) Add vanilla. Gradually add the confectioner's sugar until frosting reaches desired consistency.
9. Store in refrigerator until ready to use.

* Recipe courtesy of @thrivinghome

We're here to help: flourish-flour.com