

# Our State eats

*Published in the September 2025 issue of Our State*

## Fruit Basket Pizza

*Yield: 1 (10-inch) pizza.*

- 1 (16.5-ounce) package refrigerated sugar cookie dough, sliced**
- 1 (8-ounce) package cream cheese, softened**
- ¼ cup granulated sugar**
- 1 teaspoon vanilla extract**
- 1 cup sliced strawberries**
- 1 cup blueberries**
- 1 cup raspberries**
- 2 kiwis, peeled and sliced**
- ¼ cup peach or apricot preserves**
- 1 tablespoon water**

Heat oven to 375°. Line a 10-inch pizza pan with parchment paper and prep paper with cooking spray.

Arrange cookie dough slices in single layer on pizza pan; press together to form crust. Bake for 12 to 14 minutes; remove from oven. Slide crust onto a cooling rack and allow to cool completely.

Using an electric mixer on medium speed, blend cream cheese, sugar, and vanilla until light and fluffy. Spread cream cheese mixture over crust. In a small bowl, whisk preserves and water; spread over cream cheese. Top with fruit. Slice and serve immediately.



Subscribe to the Our State Recipe Box newsletter and get recipes weekly.  
**Go to [ourstate.com/newsletters](https://ourstate.com/newsletters)**