

FRUIT-TOPPED TRIPLE CHOCOLATE PIZZA

Prep time: 30 minutes • Bake time: 12-15 minutes
Cool time: 1 hour • Chill time: 30 minutes

Refrigerated chocolate chip cookie dough makes a convenient crust for this dessert pizza featuring a white chocolate filling and a colorful fruit topping.

- It's important to use a Large Round Stone for this recipe as the cookie dough crust spreads during baking.
- Strawberries can become waterlogged if exposed to water for too long. Gently wash strawberries and pat dry just before using them.

- 1 package (18 ounces) refrigerated chocolate chip cookie dough
- 2 squares (1 ounce each) white chocolate for baking
- 2 tablespoons milk
- 1 package (8 ounces) cream cheese, softened
- 1/4 cup powdered sugar
- 1 cup thawed, frozen whipped topping
- 12-16 strawberries, cut in half
- 1 can (11 ounces) mandarin orange segments, well drained
- 1/4 cup semi-sweet chocolate morsels
- 1 teaspoon vegetable oil

1. Preheat oven to 350°F. Shape cookie dough into a ball and place in center of **Large Round Stone**. Using lightly floured **Baker's Roller™**, roll dough to a 12-inch circle, about 1/4 inch thick. Bake 12-15 minutes or until edges are set. (Cookie will be soft. Do not overbake.) Remove from oven; cool 10 minutes. Carefully loosen cookie from baking stone using **Serrated Bread Knife**; cool completely on baking stone.
2. Place white chocolate and milk in **Small Batter Bowl**. Microwave on HIGH 1 minute; stir until chocolate is melted and mixture is smooth. Microwave an additional 10-20 seconds if necessary. Cool slightly. In **Classic Batter Bowl**, combine cream cheese and powdered sugar; mix well. Gradually stir in white chocolate mixture; mix until smooth. Fold in whipped topping. Spread cream cheese mixture evenly over cookie.
3. Arrange strawberries and mandarin oranges over cream cheese mixture. Place chocolate morsels and vegetable oil in **Small Micro-Cooker®**; microwave, uncovered, on HIGH 30 seconds or until chocolate is melted and smooth. Drizzle over fruit. Refrigerate at least 30 minutes. Cut into wedges.

Yield: 16 servings

Nutrients per serving: Calories 260, Total Fat 15 g, Saturated Fat 8 g, Cholesterol 20 mg, Carbohydrate 29 g, Protein 3 g, Sodium 150 mg, Fiber 1 g

Diabetic exchanges per serving: 1 starch, 1 fruit, 3 fat (2 carb)