

## **FRUIT TOPPED TRIPLE CHOCOLATE PIZZA**

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

1 package (1 8 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  
¼ cup powdered sugar  
1 cup thawed, frozen whipped topping  
12-16 strawberries, cut in half  
1 can (11 ounces) mandarin orange segments, well drained  
¼ 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 ¼ inch thick. Bake 12-15 minutes or until edges are set. (Cookie will be soft. Do not over bake.) 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 3g, Sodium 150 mg, Fiber 19

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