

# Kids in the Kitchen



## Cookie "Pizza"

Active time: 10 minutes \* Total Time: 30 minutes (plus cooking) \* Makes: 8 servings

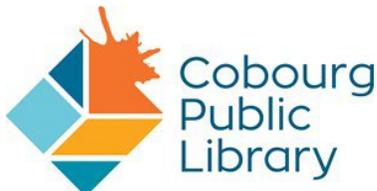
### Ingredients:

- Nonstick cooking spray
- 1 tube (16.5 ounces) refrigerated sugar-cookie dough
- 1/4 cup all-purpose flour
- Assorted spreads and toppings

1. Preheat the oven to 350°F. Line large cookie sheet with foil and spray with nonstick cooking spray.
2. Knead flour into cookie dough until combined. With your hands, roll dough into ball, then pat dough into disk. Place disk in center of you prepared cookie sheet. With rolling pin, roll dough into 11-inch round. Bake for 20 to 25 minutes or until edges are golden brown.
3. While crust bakes, set out spreads and toppings. While "pizza" is still warm, use pizza cutter or large chef's knife to cut into 8 wedges. Cool pizza completely on wire rack. Add assorted spreads and toppings:
  - Sunflower Seed Butter, Raspberries, Granola
  - Low-fat Vanilla Yogurt, Strawberries, Almonds
  - Hazelnut-Chocolate Spread, Mini Marshmallows
  - Raspberry Jam, Butterscotch Chips
  - Hazelnut-Chocolate Spread, Heart Sprinkles
  - Raspberry Jam, Pecans, Mini Chocolate Chips
  - Nut Butter, Bananas, Dried Cranberries
  - Low-fat Vanilla Yogurt, Toasted Coconut, Chocolate Shavings

**What spread and topping combinations will you create?**

Source: Editors, Good Housekeeping. *Good Housekeeping Kids Bake!: 100 Sweet and Savory Recipes*. Hearst Communications, Incorporated, 2018.



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