

See's CANDIES®

Chocolate Chip Cookie Pizza 4 Ways



This giant cookie dessert is fun to customize and serves a crowd!

Prep: 10 minutes, Total: 40 minutes

Ingredients:

- $\frac{3}{4}$ cup (refrigerated chocolate chip cookie dough (about 7 oz)

Ways to Customize:

Berry Patch

- Filling: 4 oz cream cheese, 2 tbsp strawberry jam
- Toppings: $\frac{1}{2}$ cup sliced strawberries, patted dry
- 2 strawberry or white chocolate truffles, such as [See's Strawberry Truffles](#), chopped

Chocolate Peanut Butter Monkey

- Filling: 3 tbsp creamy peanut butter
- $\frac{1}{2}$ tbsp powdered sugar
- Toppings: 1 banana, sliced
- $\frac{1}{4}$ cup chocolate brittle, such as [Milk California Brittle®](#), chopped

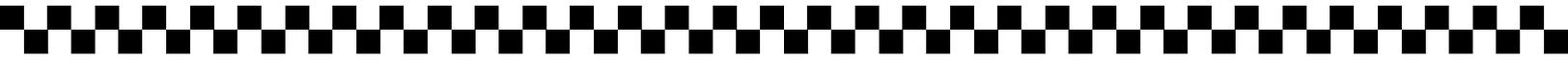
S'mores

- Filling: $\frac{1}{4}$ cup marshmallow creme
- 2 oz cream cheese
- Toppings: $\frac{1}{2}$ cup bear-shaped honey graham cracker snacks
- 2 chocolate caramel marshmallow candies, such as [See's Dark Scotchmallows®](#), chopped

Toffee Apple

- Filling: 4 oz cream cheese
- 1 tbsp powdered sugar
- Toppings: $\frac{1}{2}$ green apple, chopped
- 2 such as See's [Toffee-etes®](#), chopped
- Ground cinnamon

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Instructions:

1. Preheat oven to 350°F.
2. Roll the cookie dough into a ball and place it in the center of a personal pizza stone. Press the dough flat with your fingers. Using a lightly floured baker's roller, roll the dough into a 9-inch circle, pressing with your fingers, if needed.
3. Bake for 10-13 minutes or until the dough is a deep golden brown. Remove from the oven and let cool completely.
4. For the fillings, choose a flavor from the options above and add the ingredients into a stand mixer fitting with the scraping beater. Mix for 1 minute.
5. Using a spoon, spread the filling over the cooled cookie, leaving ½ inch from the edge.
6. Prepare the toppings on a cutting board. Arrange the toppings over the filling.
7. To serve, cut into 8 wedges.