



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### OLD GLORY COOKIE PIZZA

1 package (18 ounces) refrigerated sugar cookie dough

2 cups (12 ounces) white baking chips (divided)

1 package (8 ounces) cream cheese, softened

1 container (8 ounces) frozen, non-dairy whipped topping, thawed

1 ¼ cups (6 ounces) fresh blueberries

3 ¼ cups (12 ounces) medium strawberries, rinsed, hulled, and quartered

1. Preheat oven to 350 degrees. Lightly coat 15 x 10-inch jellyroll pan with no-stick cooking spray.
2. Slice cookie dough. Arrange in prepared pan in single layer. Pat out dough to make even crust.
3. Sprinkle 1 cup of baking chips over crust; press lightly into dough. Bake in 350-degree oven until golden brown, about 15 to 18 minutes. Cool in pan on wire rack.
4. Place remaining 1 cup of chips in medium microwave-safe bowl. Microwave on high for 1 to 2 minutes, stirring once.
5. Add cream cheese into melted chocolate and beat with hand mixer until smooth. Gently fold in whipped topping.
6. Spread evenly over cooled crust.
7. **To make flag pattern:** Place blueberries in upper left corner for stars; arrange strawberries, cut side down, in 7 rows for stripes. Chill for at least one hour.
8. Cut into bars or squares.

Makes 30 squares.

