

Make this Watermelon Pizza recipe as refreshing dessert! It has a watermelon crust with cream cheese frosting topped with pieces of fruit.

INGREDIENTS:

- 4 oz cream cheese softened
- 4 oz cool whip
- ¼ cup powdered sugar
- ½ teaspoon vanilla
- 2 slices watermelon
- ½ cup sliced strawberries
- ½ cup sliced peaches
- ½ cup sliced kiwi
- ½ cup blueberries



INSTRUCTIONS:

1. Beat the softened cream cheese.
2. Mix in the cool whip.
3. Stir in the powdered sugar and vanilla.
4. Spread 1/2 cup of the cream cheese frosting on each slice of watermelon.
5. Top with sliced fruit.

Like what you tried? Email us at KatieConklin@oshkoshymca.org

Recipe source <https://www.thegunnysack.com/watermelon-pizza-recipe>

NUTRITION

Serving: 1slice | Calories: 91kcal | Carbohydrates: 12g | Protein: 1g | Fat: 5g | Saturated Fat: 3g | Polyunsaturated Fat: 0.2g | Monounsaturated Fat: 1g | Cholesterol: 10mg | Sodium: 38mg | Potassium: 112mg | Fiber: 1g | Sugar: 10g | Vitamin A: 437IU | Vitamin C: 14mg | Calcium: 23mg | Iron: 0.2mg

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.