Mini Caramel Apple Fruit Pizzas

**DAY 1**

**Frosting Ingredients: Cookie Ingredients:**

2 oz. cream cheese 2 Pillsbury pre-made sugar cookies per

2 T. butter person in your group

½ c. powdered sugar

½ t. vanilla

1 t. milk, if needed

**Directions:**

1. Preheat oven to 375.

2. Place cookies on a greased cookie sheet at least 2” apart.

3. Bake 10-12 minutes. Set the timer for \_\_\_\_\_\_\_\_\_\_ minutes!

While cookies are baking, mix together all topping ingredients until smooth.

Cover mixing bowl with plastic wrap and store in the refrigerator.

**DAY 2**

Collect 1 large green apple, apple slicer/corer, and 2 paring knives from demo table.

**Directions:**

Cut apple using apple slicer first. Then cut slices into small chunks using the paring knife.

Frost cookies with a butter knife and top with apple chunks.

Bring to demo table for caramel drizzle.

Enjoy!