

SQF Christmas 2019 - Christmas Cookie Dough Pizza

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Christmas Cookie Dough Pizza

Ingredients

400g SQF Cookie Dough Mix

80g margarine

50g SQF Dried Cranberries

50g White Chocolate Chips

200g milk chocolate, melted

Any topping you like - berries,
cranberries, orange slices, whatever
tickles your fancy!

Method

- 1.) To make the cookie dough base, take 400g of SQF Cookie Dough mix and mix with 50ml of water, dried cranberries and the white chocolate chips. Then add 80g of margarine until the mixture has combined into a dough.
- 2.) Roll into a big round cookie and place onto a large baking sheet covered with parchment. If the dough feels very soft at this stage pop it in the fridge for 30 mins to firm up.
- 3.) Preheat the oven to 190C. Bake the cookie dough for 12-15 minutes until golden at the edges. Leave to cool for a couple of minutes.
- 4.) Spread the melted milk chocolate over the cookie dough, and top with your desired topping - the more decadent the better! Cut into about 15 slices and serve while it is still a little warm.



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