



NEAPOLITAN CRÈME COOKIE PIZZA

A fun twist on a classic Neapolitan dessert, a scoop of chocolate, vanilla, and strawberry bettercreme on top of a sugar cookie.

Yield: 1 Cookie Pizza

INGREDIENTS

- .33 oz **RICH'S** Bettercreme® Chocolate Icing Made W/ Hershey's Cocoa, 9-Lb Pail (#13608)
- .33 oz **RICH'S** Bettercreme® Strawberry Icing, 9-Lb Pail (#14989)
- .33 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
- .75 oz **RICH'S** ALLEN® CLASSIC DONUT & ROLL ICING WHITE (#04132)
- .5 oz Cherry
- 3 oz **RICH'S** Gourmet Butter Sugar Cookie Dough, 3 Oz (#15994)



DIRECTIONS

- 1 Pan Frozen Gourmet Sugar Cookie in a 3.9" d x 1.2" h bakeable paper cup. Cup shown from Welcome Home Brands (Item #PTC10030B shown). Layout 3x4 on baking pan. Let thaw for 10 minutes. NOTE: DO NOT spray cup liners.
- 2 Bake cookies as follows: Deck and rotary Oven: 350 degrees F. for 15-18 Min. Commercial Convection Oven: 300 degrees F. for 14-17 Min. Rack Oven: 350 degrees F. for 14-17 Min. Let cool to the touch.
- 3 Using a #50 ice cream scoop, scoop 3 balls, 1 of each flavor- Strawberry, Chocolate and Vanilla on top center of a Gourmet Butter Sugar baked cookie.
- 4 Using melted Classic White Icing, drizzle top of cookie in a back and forth motion. NOTE: Total weight of icing drizzle is up to $\frac{3}{4}$ of an ounce.
- 5 Garnish top center with a stemmed cherry that has been rinsed and dried.