Confetti Cookie Dessert Pizza

The following recipe is courtesy of Bread Over Heels, a food scientist and blogger. For more of her recipes and baking tips, visit her website or her Instagram <u>@breadoverheels</u>.

Ingredients

- 1 roll refrigerated sugar cookie dough
- ³/₄ cup dark chocolate chips
- ¹/₂ cup candy, such as toffee bits, chopped non pareils, and mini M&M's
- Baking spray or butter for greasing

Method

- 1. Preheat oven to 350°F. Grease a cast iron pan with baking spray or butter.
- Press sugar cookie dough into the pan with palms, spreading a small amount up the edges of the pan. Bake for 25-30 minutes or until edges are starting to brown and center is collapsed.
- 3. Sprinkle chocolate chips on top of the center of the baked cookie. Let sit at room temperature for 2-3 minutes or until starting to melt.
- 4. Spread chocolate with an offset spatula. Sprinkle candy on top of melted and spread the chocolate. Let cool until chocolate has hardened and cut into pieces to serve.

