

FRESH-FRUIT PIZZA WITH LEMON CURD

- 1 (18-ounce) package refrigerated sugar cookie dough
- Cooking spray
- 2 tablespoons seedless raspberry jam, melted
- 3/4 cup GOOD EATS Lemon Curd
- 2 cups fresh raspberries
- 2 cups blackberries
- 1 cup sliced strawberries
- 1 plum, sliced
- 2 teaspoons sugar

Preheat oven to 350°. Press dough into a 12-inch pizza pan coated with cooking spray. Bake at 350° for 12 minutes or until golden brown. Cool completely on a wire rack. Preheat broiler. Spread jam over crust. Spread Lemon Curd over jam; arrange raspberries, blackberries, strawberry slices, and plum slices on top. Sprinkle sugar over fruit; broil 3 minutes.