**Sugar Skull Fruit Pizza**

1. Gather your ingredients: a roll of sugar cookie dough, powdered sugar, cream cheese, vanilla yogurt and assorted fruit (kiwis, mangoes, oranges, strawberries, blueberries, raspberries, etc.).

2. Mix 1 8-ounce package of cream cheese, 1 cup of vanilla yogurt and ¾ cup of powdered sugar until it's thoroughly blended.

3. Roll out the sugar cookie dough on a baking tray until it's flat, and then mold it into the shape of a skull.

4. Bake the cookie at the temperature and time directed on the packaging.

5. Using a knife, cover the top of the sugar cookie with the frosting concoction.

6. Prepare the fruit: thinly slice the oranges, mango, kiwi and strawberries. Leave the raspberries and blueberries whole.

7. Place the fruit to look like the eyes or the face of the skull. Layer fruit on top of other fruit to give the face a more three-dimensional aesthetic.

8. Using the same tactic, create the mouth and nose.

9. Then, add decorative touches around the face by adding more fruit.

10. This sugar cookie skull is the sweetest treat you'll eat this Halloween – enjoy! #HalloweenHills

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