Betty's Chocolate Turtle Dessert Pizza Recipe



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In this video, Betty demonstrates how to make a sinfully rich, delightfully decadent dessert, Chocolate Turtle Dessert Pizza. It's a mixture of everything you love--but it is not light on the calories!

Ingredients;

16 oz. Nestle Toll House Brownie Bites cookie dough

1/2 recipe of cream cheese frosting (See Betty's Fresh Fruit Pizza for the recipe, or used canned frosting.)

8 oz. caramel topping

toppings--some combination of any of these: miniature marshmallows, semisweet chocolate chips, chopped pecans, white chocolate chips, peanut butter chips, milk chocolate chips, butterscotch chips, coconut, maraschino cherries, sliced almonds

For garnish: Reddi-Wip stemmed maraschino cherries

Separate the squares of brownie mix and place evenly in a pizza pan (or in a circle on a cookie sheet). Use your fingers to press the squares together, forming a complete circle. Place in a 350-degree oven, and bake about 11 to 15 minutes. (Do not over-bake.) Remove from oven and cool completely. (You may speed this up by placing the large brownie circle in a refrigerator, after it has cooled a bit.) When the brownie circle is cool, spread the cream cheese frosting over the top. Next, drizzle the caramel topping over the cream cheese frosting, using about half of the jar. Now, place your toppings on the "pizza." You may choose from any of the above, as many as you like, and add others that appeal to you. Place each topping in a circle on top of the caramel topping, with the circles getting smaller as you move toward the center. (If you prefer, you may sprinkle your chosen toppings evenly over the entire pizza, until you have the desired amount of toppings.) I used miniature marshmallows, semisweet chocolate chips, chopped pecans, white chocolate chips, peanut butter chips, in rings, and a few miniature marshmallows at the center. When finished assembling the dessert pizza, cover it with plastic wrap and store it in the refrigerator. When you are ready to serve the pizza, cut a wedge, and place it on a serving dish. Top with Reddi Wip and a single stemmed maraschino cherry. Supply a fork to make it easier to eat. It's yummy!!!