

Columbian Sugar Cookie Spread and Glaze

Serves 12-18 cookies
Prep Time: 15 min

Ingredients

Cream Cheese Spread
4 ounces cream cheese, softened
1 cup powdered sugar
2 cup whipped topping
2 cups of fruit
Glaze
½ cup sugar
1 tablespoon cornstarch
½ cup orange juice
¼ cup water
2 tablespoons lemon juice

Instructions

In a mixing bowl, beat powdered sugar and cream cheese until smooth. Add in whipped topping and place set aside. In a small saucepan, mix in all glaze ingredients, bring to boil and cook for 2 minutes, stirring constantly until thickened. Pour into small bowl and place in fridge until cooled but not set. Spread each cookie with cream cheese spread, top with fruit and drizzle with glaze. Refrigerate for 1 hour or until chilled.