



Strawberries & Cream Dessert Pizza

Prep: 15 minutes plus thawing

Bake: 15 minutes • Serves: 4

Makes: 1 (12-inch) pizza

- Nonstick cooking spray
- 1/3 cup cream cheese, softened
- 1/3 cup ricotta cheese
- 6 teaspoons light brown sugar
- 1 cup hulled and quartered strawberries
- 1 pizza dough ball (9 ounces), thawed if necessary
- 3 tablespoons bittersweet chocolate chips
- 1 1/2 teaspoons balsamic glaze
- Chopped fresh mint leaves for garnish

1. Preheat oven to 450°. Spray rimmed baking pan with nonstick cooking spray. In small bowl, whisk together cheeses and 4 teaspoons brown sugar until smooth. In small bowl, toss strawberries with remaining 2 teaspoons brown sugar.

2. Flatten dough ball into a 12-inch round and place on prepared pan. With fork, poke dough several times to vent. Bake 12 to 14 minutes or until crust is lightly browned. Reduce oven temperature to 350°.

3. Leaving 1/2-inch border, evenly spread cheese mixture over top of crust; top with strawberry mixture and sprinkle with chocolate chips. Bake 3 to 5 minutes longer or until edges of pizza are golden brown. Drizzle balsamic glaze over top of pizza and sprinkle with mint. Cut pizza into 8 slices and serve.

*Approximate nutritional values per serving:
311 Calories, 13g Fat (7g Saturated), 35mg Cholesterol,
94mg Sodium, 40g Carbohydrates, 2g Fiber, 8g Protein*