



## Strawberry Dessert Pizza

Yield: 4 servings

### Ingredients:

- 4 4" Whole Grain Flats
- 1 oz Milk
- 2 Tbsn Granulated Sugar
- 4 oz Cream Cheese, softened
- ¼ cup Powdered Sugar
- ½ tsp Lemon Juice
- 8 oz Richs On Top Topping

### Directions:

1. Thaw 4" flatbreads. Place on paper lined sheet pans and brush with milk. Sprinkle each flatbread with ½ Tbsp. of sugar.
2. Bake at 325° F until golden brown 3-4 minutes. Cool flats completely.
3. Combine soft cream cheese, powdered sugar, and lemon juice. Whip until smooth. Fold in 4 oz. of the On Top whipped topping until blended.
4. Spread ¼ of the cream filling over each cooled flatbread-pizza shell.
5. Pipe a border of On Top<sup>®</sup> around the edge of each pizza. Fold the sliced berries and glaze together and spoon ¼ berries onto the center of each pizza. Chill.

Recipe and photo courtesy of Rich's