

Gluten-free Brownie Dessert Pizza



Ingredients:

- 1 box Betty Crocker™ Gluten Free brownie mix
 - Butter and eggs called for on brownie mix box
- 1 package (8 oz) cream cheese, softened
- 1/3 cup sugar
- 1/2 teaspoon vanilla
- 2 cups sliced fresh strawberries
- 1 cup fresh blueberries
- 1 cup fresh raspberries

Directions:

- Heat oven to 350°F (or 325°F for dark or nonstick pan). Grease bottom only of 12-inch pizza pan with cooking spray or shortening.
- 2 In large bowl, stir brownie mix, butter and eggs until well blended. Spread in pan.
- 3 Bake 18 to 20 minutes or until toothpick inserted 2 inches from side of pan comes out clean or almost clean. Cool completely, about 1 hour.
- 4 In small bowl, beat cream cheese, sugar and vanilla with electric mixer on medium speed until smooth. Spread mixture evenly over brownie base. Arrange berries over cream cheese mixture. Refrigerate about 1 hour or until chilled. Cut into wedges. Store covered in refrigerator.

Notes:

Recipe from Betty Crocker <http://www.bettycrocker.com/recipes/gluten-free-brownie-and-berries-dessert-pizza/5b806070-5b48-40d9-8b43-1430af2d79e4?nicam4=SocialMedia&nichn4=Pinterest&niseg4=BettyCrocker&nicreatID4=Post&crlt.pid=camp.a1UFeC143tdy>