



Bread Ingredients:

- 2 (11 ounce) cans of Pillsbury Thin Crust Pizza Dough
- 1/2 cup strawberries
- 1/2 cup blueberries
- 3 tablespoons sugar
- 1 (8 ounce) package of cream cheese

Glaze Ingredients:

- 1/c cup powdered sugar
- 1 tablespoon milk
- 1/4 teaspoon vanilla
- 1 tablespoon softened butter

Preheat the oven to 350 degrees. Spray a spring-form pan with non-stick spray and set aside. Leave the pizza dough in the fridge until you are ready to use it. Take all the berries, cream cheese, and 2 tablespoons sugar and

mix in a food processor or blender. Blend until smooth. Take your berry mixture and place it in the fridge, until you are ready to use it.

In the meantime, grab the pizza dough. Open and unroll one can on a lightly floured counter or cutting board. Spread half of the berry mixture evenly onto the dough about an inch or two away from the edge. Put the unused portion back in the fridge. By letting the ingredients sit out, they get too runny and soft making them difficult to work with.

Roll up the dough on the long side, like a jelly roll and cut them into 1 inch pieces.

Place each piece in your spring form pan. Grab the second pizza dough can, the remaining berry mixture, and repeat the process again, until your pan is full.

Take the remaining tablespoon of sugar and sprinkle over the top.

Bake for 35 minutes until the bread is lightly golden. While the deliciousness is baking, combine all the glaze ingredients in a bowl and blend until smooth. When the bread is done, release the spring form pan and place warm bread on serving platter and drizzle with glaze.

Enjoy!



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