

# Cap'n Crunch's OOPS! All Berries® Dessert Pizza

## Ingredients

- 2 cups Cap'n Crunch's OOPS! All Berries®
- 1 tbsp granulated sugar
- 1/2 tsp ground cinnamon
- 1 lb pizza dough
- 2 tbsp butter, melted
- 1/2 cup brick-style cream cheese, softened
- 2 tbsp sweetened condensed milk
- 1 tsp lemon zest
- 1 tbsp lemon juice
- 1 tsp vanilla extract
- 1/2 cup white chocolate chips, melted



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	15 min	35 min	8

## Made with



Cap'n Crunch's OOPS! All Berries®

## How to make it

1. Preheat oven to 425°F.
2. In small bowl, stir together sugar and cinnamon.
3. On lightly floured surface, roll out pizza dough to 10-inch round. Transfer to pizza pan. Brush pizza shell with melted butter. Sprinkle cinnamon sugar evenly over top. Poke all over with fork.
4. Bake for 15 to 18 minutes or until crust is golden brown. Let cool completely.
5. In mixing bowl, using electric mixer, beat together cream cheese, sweetened condensed milk, lemon zest, lemon juice and vanilla until light and fluffy.
6. Spread cream cheese mixture evenly over pizza crust. Drizzle with half the melted white chocolate. Top evenly with Cap'n Crunch's OOPS! All Berries® cereal. Press to adhere cereal to pizza crust. Drizzle with remaining white chocolate. Let stand for 10 to 15 minutes

or until white chocolate is set.

7. Slice into wedges to serve.