

# Brownie Pizza With Gluten-Free Option



Photo credit: Carol Kicinski

**Brownie 'n Cherry Pizza is pretty, fun and easy to whip up when you need a last-minute dessert idea.**

(NAPSA)—When you need a last-minute dessert, try Brownie 'n Cherry Pizza. Not only is it delicious and quick and easy to prepare, it can be made gluten-free—or not.

The recipe was developed by Carol Kicinski, gluten-free recipe developer, TV chef and magazine editor-in-chief. “This one is simple to convert to gluten-free—just swap out the brownie mix if you desire,” says Kicinski.

Maraschino cherries make a fun and pretty topping. Keep a jar or two on hand to add color and flavor to just about any dessert or quick bread recipe.

## **Brownie 'n Cherry Pizza**

*Serves 12*

- 1 box regular or gluten-free brownie mix\***
- ½ cup sliced almonds**
- 16 ounces cream cheese (or dairy-free alternative), at room temperature**
- ¼ cup sugar**
- 2 teaspoons pure vanilla extract**
- 20 maraschino cherries without stems, cut in half and patted dry**
- ½ ounce dark chocolate, grated**

**\* plus ingredients needed to prepare the brownies according to the package directions**

**Preheat oven to 350°F. Grease a 12-inch pizza pan (nonperforated) with butter or gluten-free, nonstick cooking spray. Prepare the brownie mix according to the package directions, spread into the prepared pan, and bake for half the time called for in the directions or until a toothpick inserted 2–3 inches from the edge comes out clean. Let cool completely. Toast the almonds in a dry skillet, stirring often, over medium-high heat until browned and fragrant. Let cool. Whip the cream cheese, sugar and vanilla together until smooth. Spread on the cooled crust. Top the cream cheese with the toasted almonds, halved cherries, and grated chocolate.**

## **Learn More**

For cherry facts and recipes, visit [www.nationalcherries.com](http://www.nationalcherries.com). Or, visit [simplygluten-free.com](http://simplygluten-free.com) for more advice and recipes.