

# CONCORD FOODS



## Banana & Raisin Breakfast Pizza

**SERVES: 6**

### INGREDIENTS:

- 1 cups Chiquita™ Banana Bread Mix
- 1 tablespoon of butter, softened
- 1 large egg
- 1 banana, mashed
- 1/2 package of cream cheese, softened (about 4 ounces)
- 1/4 cup Sun-Maid raisins (for topping)

### EQUIPMENT:

- Baking sheet
- Electric mixer with paddle attachment
- Spatula

### DIRECTIONS:

- Preheat oven to 350°F.
- Line a baking sheet with parchment paper and spray with pan spray.
- In an electric mixer, beat mix, butter, eggs, and bananas until well combined (approximately 2 minutes).
- Remove dough from mixer and spread an even layer onto parchment lined baking sheet and bake in oven for approximately 15 minutes, or until a toothpick inserted comes out clean.
- While crust is baking, whip cream cheese in an electric mixer until fluffy.
- Once crust is done, spread whipped cream cheese onto top of pizza and top with raisins.

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