**Make-Ahead Spinach and Sausage Swirl Christmas Tree**

**Ingredients**

**Christmas Tree**

* 1 (11 ounce) container of refrigerated thin pizza crust
* 1 ½ (12 ounces) packages of softened Challenge Cream Cheese
* 1 (12 ounce) package of frozen spinach, thawed and squeezed dry
* 1 (.05 ounces) package of onion dip
* 1 cup of cooked and crumbled breakfast sausage
* 4 eggs, lightly scrambled and chopped into small pieces
* 1 cup of shredded sharp cheddar cheese
* 1 stick (6 tablespoons) of salted Challenge Butter
* 1 teaspoon of garlic powder

**Decorations**

* 1 yellow bell pepper, seeded and stem removed
* ½ cup of shredded parmesan cheese
* Cherry or grape tomatoes cut in half

**Directions**

**Christmas Eve**

1. Unroll pizza crust and place on parchment paper.
2. In a medium size bowl, stir together cream cheese, spinach and onion dip mix.
3. Spread spinach mixture on pizza dough leaving a 1 inch border on the top and bottom of crust.
4. Evenly sprinkle on breakfast sausage, scrambled egg and cheddar cheese.
5. Starting on bottom edge, roll pizza dough jelly roll style pressing edges to seal.
6. Melt butter in a small microwave safe bowl for 40 seconds or until melted. Stir in garlic powder.
7. Line cooking sheet with parchment paper, and brush with garlic butter. Save the extra butter for the morning to brush the top of the tree.
8. Slice roll into ½- ¾ inch slices.
9. Arrange on lined cooking sheet to resemble a Christmas tree.

**Christmas Morning**

1. In the morning, preheat oven to 400 degrees.
2. Remove tree from refrigerator, and lay a sheet of foil on top of tree, do not seal edges. Place in preheated oven.
3. Bake for 15 minutes. Remove foil and continue baking for an additional 10-15 minutes or until dough is baked through and is golden brown.
4. Remove from the oven and place on a serving tray. Brush top of tree with the remaining garlic butter.
5. To decorate, sprinkle on parmesan cheese to resemble garland. For the Christmas bulbs, add tomatoes. To finish, cut a star and tree trunk out of the yellow bell pepper!
6. To serve, invite family and guests to pull apart pieces of the Christmas tree. Such a festive and easy way to celebrate Christmas morning!

Serves 6

Christmas morning should be joyful and full of surprises! I know I want to be enjoying my family on this fun filled morning, seeing what Santa has brought and opening presents. After all of the work I do to prepare for Christmas, I want to spend time under the Christmas tree, not in the kitchen!

Unless you figured out how to get your “Elf on The Shelf” to cook, I think you will appreciate this festive make-ahead recipe for Christmas morning. Create this in minutes on Christmas Eve, and bake it in the oven while you are unwrapping presents and working up an appetite in the morning. Only simple ingredients are needed, with a bit of Challenge Butter and Cream Cheese to make this an extra special breakfast you will be happy to wake up to!

With a little planning, you will have a breakfast that will soon become a tradition in your house. Consider this a holiday present from me to you. Merry Christmas, and Happy Holidays!