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| Drawing of reindeer flying through a starry sky |
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| Ingredients for 10 servings |
| ¼ cup cream cheese ¼ cup sour cream 1 oz club house ranch seasoning |
| 12 oz frozen spinach, thawed and drained 11 oz thin crust pizza dough |
| ½ cup pesto 2 tablespoons unsalted butter, melted 2 oz garlic, minced |
| 1 tablespoon club house italian herbs ½ cup parmesan cheese |
| marinara sauce, for dipping |
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| [Christmas Tree Pull-Apart Bread] | Holidays 2020(from Adrian Edquid) |

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| Preheat the oven to 400°F (200°C). Flip a baking sheet upside down and place a piece of parchment |
| paper on top. Set aside. |
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| In a medium bowl, combine the cream cheese, sour cream, and Club House ranch dip seasoning. |
| tir until well mixed. Fold in the spinach. Set aside. |
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| Roll out the tube of pizza dough on a piece of parchment paper set on a flat. |
| surface. Using a pizza cutter or knife, cut from a bottom corner to the center of |
| the top. Repeat on the other side so you have 1 full triangle and 2 halves of a  |
| triangle on either side. |
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| Transfer both side-triangle pieces to the prepared baking sheet. Pinch the |
| middle seam to seal and stretch the dough to form a single triangle. |
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| Spread the spinach dip over a side of the triangle. |
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| Spread the pesto over the other side of the triangle. |
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| Flip the remaining dough triangle on top of the filling and remove the |
| parchment from the top. Stretch the dough to cover completely. |

 | Drawing of Christmas lights |
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| Using a pizza cutter or knife, make horizontal slices about 1 inch apart from the |
| top to bottom, leaving the middle “trunk” of the tree intact. |
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| Pull the strips outwards and twist. |
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| In a small bowl, mix the melted butter and garlic and brush over the tree. |
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| Sprinkle with the Club House Italian herbs and shredded Parmesan cheese. |
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| Bake the tree for 12-15 minutes, or until golden brown and the cheese has melted. |
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| Serve with marinara sauce and enjoy! |
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 | Drawing of gingerbread cookies |
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