

A "Lavish Grace" Recipe Pizza Dip

Ingredients:

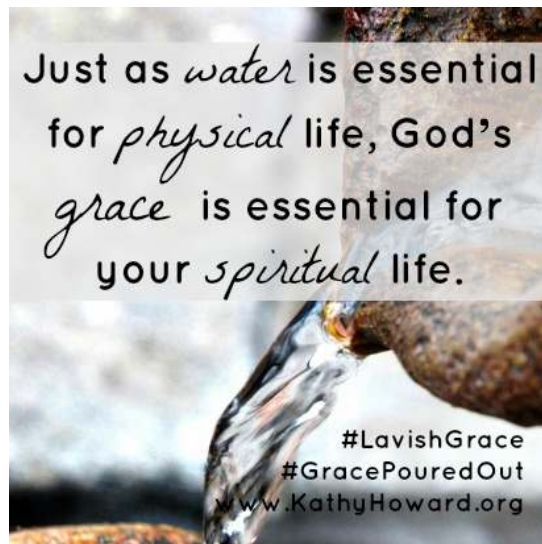
2 – 8 oz. packages softened cream cheese
1 – 14 oz. jar pizza sauce
2 tsp. Italian seasoning
2 ½ cup shredded mozzarella cheese
1 cup parmesan cheese
2 baguettes

Mix together the cream cheese, Italian seasoning, ½ cup mozzarella, and ½ cup parmesan. Spread the mixture in an 8 x 10 baking dish. Spread the pizza sauce over the mixture. Top with remaining cheeses. Bake at 350 degrees for 25-30 minutes until hot and bubbly. Serve with thin slices of baguette.

Optional: Add any of your favorite pizza toppings to the cream cheese mixture!

Thank you to Cindy Austin Head for sharing this yummy recipe with us!

Time to say Grace!



For it is by grace you have been saved, through faith—and this is not from yourselves, it is the gift of God—not by works, so that no one can boast. Eph 2:8-9

Our precious Lord and Savior, thank you for grace You so richly pour out in our salvation. We know we cannot save ourselves. It is only by Your mercy and grace that we can pass from spiritual death to eternal life. May we be forever grateful for Christ's sacrifice for us. It is in His glorious name we pray. Amen.

Want to know more about the lavish grace of God? Check out Kathy Howard's newest Bible study, "Lavish Grace: Poured Out, Poured Through, and Overflowing." This 9-week study of Paul's experiences with and teachings about grace will help you embrace the abundant, grace-filled life God offers. Find out more at <http://www.kathyhoward.org/books/lavish-grace-poured-out-poured-through-and-overflowing/>

