

APRICOT-HAZELNUT TOAST

ACTIVE TIME 15 MIN, TOTAL TIME

Recipe quantities are for a single toast.

1 Tbsp apricot preserves

Long baguette sliced in thin slices

2 Tsp chopped hazelnuts or macadamia nuts

2 Tsp crumbled goat cheese

¼ Tsp fresh thyme leaves

Heat oven to 350 degrees. Slice bread and place on baking sheet, toast slices on both sides, about five minutes each side-watch carefully.

Remove from oven and cool slightly. Spread preserves over toasts, Top with crumbled goat cheese and nuts. Nuts can be crushed slightly prior to spreading.

Recipe courtesy of Cooking Light Magazine March 2017

Gary Swieso – Bruschetta Theme, September 2019