

APPLE & BRIE CROSTINI WITH HOT HONEY

INGREDIENTS

- FOR THE CROSTINI:
- 1 FRENCH BAGUETTE, CUT DIAGONALLY INTO 1/2 INCH SLICES
- 8 OUNCES BRIE CHEESE, SLICED (YOU'LL NEED AS MANY SLICES AS CROSTINI SLICES YOU HAVE)
- 1 LARGE HONEYCRISP OR GRANNY SMITH APPLE, THINLY SLICED
- 2 OUNCES PROSCIUTTO, CUT INTO 20 PIECES AND ROLLED
- 1 CUP ARUGULA
- FOR THE HOT HONEY:
- 2 TABLESPOONS HONEY
- ½ TEASPOON HOT SAUCE (OR SUB A PINCH OF CAYENNE PEPPER)

INSTRUCTIONS

PREHEAT THE OVEN TO 375 DEGREES F. LINE A LARGE BAKING SHEET WITH PARCHMENT PAPER AND PLACE BAGUETTE SLICES ON TOP. IF YOU CAN'T FIT THEM ALL, YOU'LL NEED TO USE TWO BAKING SHEETS.

ADD SLICES OF BRIE CHEESE TO EACH CROSTINI AND BAKE FOR 7-9 MINUTES OR UNTIL THE CHEESE IS NICE AND MELTED. TOP WITH AN APPLE SLICE, A PIECE OF PROSCIUTTO AND A FEW LEAVES OF ARUGULA.

MAKE THE HOT HONEY: ADD HONEY AND HOT SAUCE TO A SMALL BOWL, MICROWAVE FOR 10-15 SECONDS. DRIZZLE HONEY OVER THE CROSTINI. SERVE IMMEDIATELY. MAKES APPROXIMATELY 20-24 CROSTINI.