

CONNECTICUT CROSTINI WITH CREAM CHEESE AND BLUEBERRY PRESERVES

COOKEE'S TOOL KIT

Measuring cups and spoons
Cutting board
Chef's knife or paring knife
Baking sheet
Silmat or parchment paper
Spatula
Adult Supervision



Chefsville Kids



Picture by TheNoshery.com

Ingredients

1 loaf of Italian bread or Baguette, sliced ¼-½ inch thick
1 tablespoon powdered sugar
8 tablespoons blueberry preserves
4 tablespoons cream cheese, room temperature

6 fresh basil leaves, thinly sliced
1 tablespoon honey or balsamic glaze
½ teaspoon vanilla extract

Directions

1. Preheat the oven to 425 degrees F (220 degrees C). Place baguette slices on a baking sheet lined with a silmat or parchment paper.
2. In a separate bowl, mix room temperature cream cheese, powdered sugar, vanilla extract until smooth.
3. Toast baguette slices in the preheated oven until lightly golden and crispy, 7 to 8 minutes. Remove from the oven.
4. Spread cream cheese mixture on each slice, top with blueberry preserves, then drizzle with honey or balsamic glaze, and sprinkle with basil.

Recipe Notes: So many options for this recipe: you pick what you like!

___ basil ___ goat cheese ___ balsamic glaze ___ garlic

___ mint ___ ricotta cheese ___ honey ___ Orange zest (just 3-5 pieces) ___ a few drops of orange blossom water

___ thyme ___ mascarpone ___ powdered sugar ___ lemon zest (just 3) too much will overpower

It's as simple as that to make these super flavorful, easy-to-eat five-ingredient crostini. While this is excellent as is, I may also use New Jersey's blueberry bounty to make some [pickled blueberries](#) and swap in regular goat cheese to balance them out. Also, since there's red wine vinegar in the pickled blueberries, the balsamic glaze may not be necessary.

Serves: 8

Time: 20 minutes
Cooking time: 7-8 minutes

