

Blue Cheese/Pear Preserve Baguettes

- Bite Sized Baguette
- Pear Preserves
- Blue Cheese (Danish, Maytag or some similar blue cheese)
- Walnuts

Line a pan with parchment paper. Set oven to 375 degrees.

Slice Baguette about ¼ inch thick. Spread the bread with butter and place on pan. Top the Baguettes with Pear Preserves. Crumble the Blue Cheese over the Baguettes. Add crushed Walnuts.

Place pan in oven until Baguettes are golden on top, approximately 10 - 15 minutes. Enjoy!