

## Bruschetta with Fruit and Brie Cheese



### Ingredients

1 loaf French or Italian bread sliced into 1 1/2 - 2 - inch slices.  
3 ounces brie cheese  
1 tbsp olive oil  
1 ripe pear or apple  
6-8 large basil leaves, chopped  
½ cup chopped walnuts  
2 tbsp white balsamic vinegar  
2 tbsp Lucky Lime & Sea Salt honey, Blackland Prairie Wildflower honey, or Fiery Sweet Mesquite honey

### Instructions

Coat bread slices with olive oil and arrange on baking sheet. Toast bread under broiler 3 minutes until golden brown, turning slices halfway through. Remove from oven.

Reduce oven to 400 degrees. Divide brie cheese and small amount of chopped basil leaves over toasts and bake at 400° for 2-5 minutes until cheese is softened. Slice pear (or apple) into thin slices; fan 3 to 4 slices over each toast. Sprinkle a few walnut pieces on top of each toast slice.

Combine honey and white balsamic vinegar in a bowl. Drizzle 1/2 teaspoon honey-balsamic mixture over each toast slice. Serve immediately and enjoy!

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