

# Julia's Cookbook

## APPLE AND BRIE CROSTINI

1 baguette, cut into ½ inch slices, toasted\*  
1 jar of apple butter or fig jam  
6 oz. brie cheese, room temperature  
2 large granny smith apples or apple of your choice  
Lemon juice  
½ cup chopped toasted walnuts  
Honey for drizzling

Pre – heat oven to 325°F.

Spread apple butter or fig jam on one side of crostini, about 1 tsp. per slice. Slice brie and place on top of crostini, Place on sheet tray and bake until cheese is heated through and melted. Be careful, do not let it melt too much. In the meantime, cut the apples into thin slices, discarding core, Add the sliced apples after melted brie crostini comes out of oven. Remove crostini to serving tray and drizzle with honey and then sprinkle with walnuts or nuts of choice.

\*To make crostini: place sliced baguette on a sheet tray, drizzle liberally with olive oil, sprinkle with salt & pepper and bake until golden brown at 375 degrees for 8-12 minutes. It depends on how fresh your bread is. Fresher bread will take longer to dry out. Do not store crostini in a zip lock bag as this will cause them to soften and taste stale. Store loosely covered in bowl.