

# **Strawberry Bruschetta**

## **Led by Karin Drosdick**

### **Ingredients**

- ☐ 20 slices French bread (1/4 inch thick)
- ☐ ¼ C butter or margarine, melted
- ☐ 3 tbs sugar
- ☐ ½ tsp Cinnamon
- ☐ 1 lemon
- ☐ 1 container (8oz) cream cheese spread
- ☐ ¼ C powdered sugar
- ☐ 2 ½ C Strawberries (hulled and chopped)
- ☐ 1/3 C toasted sliced almonds

### **Directions**

#### **Step 1.**

Preheat the oven to 375 degrees

#### **Step 2.**

Slice bread into ¼ in thick pieces , and brush melted butter over bread slices using a pastry brush . Combine granulated and cinnamon and sprinkle over bread slices. Bake 12-14 minutes or until golden brown.

#### **Step 3.**

Zest lemon for 1tsp zest and juice for 2tsp juice. Combine cream cheese, powdered sugar, lemon zest and juice whisk until smooth.

#### **Step 4.**

Zest lemon for 1tsp zest and juice for 2tsp juice. Combine cream cheese, powdered sugar, lemon zest and juice whisk until smooth.

#### **Step 5.**

Spread cream cheese mixture over bread slices evenly.

#### **Step 6.**

Top with strawberries and sliced almonds, sprinkle with more powdered sugar if desired.