

Strawberry Bruschetta

Led by Karin Drosdick

Ingredients

- 20 slices French bread (1/4 inch thick)
- 1/4 C butter or margarine, melted
- 3 tbs sugar
- 1/2 tsp Cinnamon
- 1 lemon
- 1 container (8oz) cream cheese spread
- 1/4 C powdered sugar
- 2 1/2 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 1/4 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.