

Brie Apple and Honey Crostini

Source: www.behealthy.icu

Ingredients

Baguette	1
Apple butter	1 jar
Brie	6 oz
Apples	2 large
Candied pecans, chopped	0.5 c
Lemon juice, fresh	squeeze
Honey	



Directions

- Preheat oven to 375 degrees F.
- Spread apple butter on one side of the baguette slices, about 1-2 teaspoons per slice.
- Place baguette slices on a large baking sheet.
- Slice brie into thin slices and place on top of each crostini.
- Place baking sheet in the oven and bake for 5-7 minutes or until brie is melted.
- Cut apples into thin slices.
- Squeeze lemon juice over apple slices to keep them from browning.
- Remove crostini from oven and top with apple slices.
- Sprinkled candied pecans over crostini and drizzle with honey.
- Serve immediately.