



## Cheese Appetizers

# Cooper® Crostini with Cherry Raspberry Preserves



SLICE



MELT



Serves: 10-15

## Ingredients

- French bread, cut into thin slices
- 1/2 pound Cooper® Sharp White cheese, sliced
- 1/4 to 1/2 cup cherry raspberry preserves

## Directions

1. Preheat oven to 350°F.
2. Place French bread slices on a cookie sheet. Cut Cooper® cheese slices in half and layer a half cheese slice on each slice of French bread. Bake until cheese is slightly melted.
3. Top each crostini with a dollop of cherry raspberry preserves.
4. That's it! Really, that's all you have to do. Except for the eating part, of course.