



Gorgonzola and Candied Pecan Crostini

Ingredients:

- ½ French baguette, sliced and lightly toasted
- 4 ounces Gorgonzola Dulce
- 3 ounces honey or Agave Nectar
- Candied pecans, chopped

Directions:

1. Preheat the oven to 375 degrees. Lay baguette slices in a single layer on a baking sheet and brush lightly with the oil. Sprinkle with salt and pepper and toast until lightly browned. Remove from the oven and cool.
2. Crumble the gorgonzola evenly over each baguette slice. Drizzle each with the honey or agave nectar. Lastly, garnish with a sprinkle of the chopped pecans. Serve immediately.

Serves 4