

# Balsamic Blueberry Mascarpone Crostinis

Servings: 18

Prep Time: 8-10 minutes

Cook Time: 4-5 minutes



## INGREDIENTS

### Toast Ingredients

- 18 (1/4-inch thick) french baguette slices
- 1 tablespoon balsamic vinegar
- 1 tablespoon olive oil
- 1 teaspoon sugar
- 1/2 teaspoon kosher salt

### Topping Ingredients

- 12 tablespoons mascarpone cheese
- 1/4 teaspoon freshly cracked black pepper
- 1 cup fresh blueberries
- 2 tablespoons thinly sliced fresh basil leaves

## INSTRUCTIONS

- 1 Preheat oven to 375F. Brush bread slices with olive oil. Arrange on baking sheet and bake until crisp and toasted, 8-10 minutes, turning once.
- 2 Meanwhile, in medium nonstick skillet, heat blueberries, vinegar and sugar just until blueberries are tender and a sauce forms, 4-5 minutes. Set aside and let cool.
- 3 Top toasts with mascarpone cheese (about 2 teaspoons per toast) and sprinkle with kosher salt and freshly ground black pepper. Top with blueberry mixture and fresh basil.

## About This Recipe

A unique appetizer that takes only a few minutes to whip up? Listen here – these balsamic blueberry mascarpone crostinis are just what you need. Only a few minutes in the oven and a few minutes of prep to have an app that will leave your friends and family speechless. We promise there will be no leftover balsamic blueberry mascarpone crostinis (though you may want to make a batch just for yourself)!



