

Ingredients

Blueberry Compote

- 1 cup blueberries
- 2 Tbsp. sugar
- ½ lemon squeezed

Goat Cheese Spread

- 4 oz of goat cheese
- 4 oz cream cheese

The Toast

- 2 slices sourdough bread
- 2 Tbsp. of butter



My new favorite snack! I've already had it for breakfast! Lunch! And dinner! It's creamy, tangy, delicious & so easy to make! It's the perfect "savory meets sweet" combination.



Blueberry Compote

1. In a small saucepan over medium heat, add blueberries, sugar, & lemon juice. Stir often.
2. The blueberries will begin to pop & release their juices. Once brought to a boil, reduce to low & allow to cook for three to 5 minutes. Remove from pan, set aside, & allow to cool.

Goat Cheese Spread

1. To a mixing bowl, add goat cheese & cream cheese. Cream together until smooth.
2. Pipe onto a plate.

The Toast

1. Butter two slices of sourdough bread & place in the oven at 400 degrees F for approximately 5 to 6 minutes

Assembly

1. Once cooled, spoon blueberry compote over goat cheese spread.
2. Spread cheese & compote onto toast and enjoy!

Notes:

- If you're not a goat cheese fan, all cream cheese will work fine.
- You can serve it with crackers instead of toast
- The blueberry compote can be used for much more; on pancakes, waffles, & French toast.
- Refrigerate.