



Goat Cheese, Cranberry, and Walnut Canapés

NOTE: To make ahead, refrigerate goat cheese mixture, covered, up to 1 day. Store roasted walnuts at room temperature, up to 1 day.

FYI: I recently used Chopped dried cherries in place of the cranberries and chopped Pistachios...YUMMO! I also used sundried tomatoes and Pine Nuts...So have FUN, Experiment.

Ingredients

Serves 8 (makes 24 pieces).
24 walnut halves (about 3/4 cup)
4 teaspoons olive oil
1/8 teaspoon ground cinnamon
Coarse salt and ground pepper
24 thin slices whole-wheat baguette, from 1/2 baguette
8 ounces fresh goat cheese
1/2 cup dried cranberries
1 teaspoon chopped fresh thyme, plus leaves for garnish

Directions

Preheat oven to 375 degrees. On a large rimmed baking sheet, toss nuts with 1 teaspoon oil and cinnamon; season with salt and pepper. Bake until golden, 4 to 6 minutes; set aside to cool.

Spread baguette slices on same baking sheet and brush with remaining 3 teaspoons oil; season with salt and pepper. Bake until lightly toasted, 10 to 15 minutes, rotating pan halfway through; set aside to cool.

Meanwhile, in a medium bowl, stir together cheese and 2 tablespoons water until smooth; stir in cranberries and thyme. Season with salt & pepper. Divide goat cheese among bread slices and top each with a walnut and thyme leaves.