

## Tomato and Cheese Baguette Toast

*This recipe and photography was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at [Ravenouskitchen.com](http://Ravenouskitchen.com) or in her cookbook, One Pan Whole Family.*

*Start to finish: 40 minutes*

*Hands on time: 30 minutes*

*Makes about 10 mini sandwiches*

### Ingredients:

- 1/4 cup butter
- 2 cloves garlic, minced
- 1 baguette, thinly sliced on the diagonal
- 2 or 3 plum tomatoes, thinly sliced into about 20 slices
- 12 ounces fresh mozzarella, thinly sliced
- Salt and freshly ground black pepper
- 1 bunch fresh basil



### Instructions:

- Preheat oven to 400°F.
- Heat the butter and garlic in a microwave safe bowl in the microwave in 20 second increments until melted.
- Slice the bread on the diagonal and thinly slice the tomatoes. If you purchased the mozzarella in a log, cut it in half lengthwise and then into thin slices.
- Arrange half the bread on a foil lined sheet pan and brush with the butter mixture. Toast in the preheated oven for about 8 to 10 minutes or until lightly browned.
- Flip the bread over toasted side down and top with 2 tomato slices and a sprinkle of salt and pepper. Add 2 slices of cheese and basil leaf, top with the remaining bread and brush with butter.
- Bake in the preheated oven until golden brown and toasty, about 8 to 10 minutes. Carefully press down to secure the sandwiches. Cool completely before packing them in foil for transport. They may get a little soggy on the bottom as the tomato is quite juicy. It actually makes them easier to eat.

*Make-ahead:* Sandwiches can be made up to 3 hours before serving. Keep at room temperature.