

10 Ideas for the *Tastiest* Toast

Turn humble toast into a wholesome dish with these mouth-watering toppings.

Tired of tacos? Wrung out on wraps? Sick of sliders?

We're excited about a delicious new trend: *toast!* Try these 10 toppers to transform a simple slice into a satisfying dish that's perfect to serve at any time of day.



- 1 The Funky Monkey**
peanut butter
+ sliced banana
+ flaxseeds + cranberry
pumpkin seed bread



- 2 Hummus Delight**
hummus
+ sliced radishes
+ sunflower seeds
+ rye bread



- 3 Ricky Ricotta**
ricotta cheese
+ blueberries + lemon zest
+ cranberry pumpkin
seed bread



- 4 The Spicy Avocado**
mashed avocado +
sliced chili peppers +
feta cheese + rye bread



- 5 Pesto Perfecto**
+ pesto
+ mozzarella cheese
+ chopped walnuts
+ country bread



- 6 Mushroom Medley**
butter + browned sliced
mushrooms + thyme
+ sourdough bread



- 7 The Rustic**
herb and garlic cream
cheese + prosciutto
+ basil + balsamic glaze
+ sourdough bread



- 8 Lox, Stock and Capers**
cream cheese
+ smoked salmon
+ capers + fresh dill
sprigs + rye bread



- 9 The Cozy Cinnamon**
cinnamon + butter
+ brown sugar + sliced
pears + raisin bread



- 10 Choco-Berry Crunch**
hazelnut chocolate
spread + raspberries
+ slivered almonds
+ baguette

Toasting 101



Start with fresh artisan-style bread.



If using a full loaf, cut slices approximately 1 inch (2.5 cm) wide using a serrated bread knife.



Crank your toaster as high as it will go.



Toast thick slices for 2.5 to 4 minutes and thin ones for 1.5 to 2.5 minutes.



Try toasting in a skillet: melt butter, add your slice, cover with a heavy lid and let sit for 3 minutes. Flip and repeat.



Brown bread on the barbecue: grill slices uncovered and watch closely so they don't burn.