

# Goat Cheese & Blueberry Preserve Tartlets

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**Category:** Hors d'Oeuvres  
**Servings:** 40  
**Preparation Time:** 30 min  
**Cooking Time:** 10 min

## **A note before you start:**

These are a simple yet delicious Hors d'Oeuvre. I used a 1" biscuit cutter to cut out the rounds of bread. I also used a mini star shaped cookie cutter to make the star garnish for the tops. You could simplify this recipe by serving the whipped goat cheese and preserves on crackers.

## **Ingredients:**

**5 oz package of plain goat cheese - room temperature**

**1/3 cup of blueberry preserves**

**1 oz of cream cheese - room temperature**

**2 Tbsp of milk**

**20 slices of Pepperidge Farm thin sandwich bread slices**

**2 Tbsp of olive oil**

**2 Tbsp of unsalted butter**

**Step 1:** Preheat the oven to 300 degrees. Using a 1" round biscuit cutter, cut out 40 rounds of bread. If using a mini star shaped cookie cutter, cut out 40 stars from the remaining bread.

**Step 2:** Place the olive oil and the butter in a small ramekin and microwave for 1 minute on power level 6 or just until the butter has melted. Mix together and using a pastry brush, brush each round on both sides with a light coating of the butter and olive oil mixture.

**STEP 3:** Bake for 10 minutes. Remove and allow the bread rounds to cool.

**Step 4:** Place the room temperature cream cheese and goat cheese in the bowl of a mini chopper or cuisinart. Add the milk and pulse to combine.

**Step 5:** When the bread rounds have cooled, spread a layer of the goat cheese mixture onto the bread and then top with a small dollop of blueberry preserves. Top with the mini bread star garnish.

