

ORANGE CREAM BRUSCHETTA

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Segment a **blood orange** (I used regular) over a bowl: reserve juice. Toss the segments with 1 Tb. **superfine sugar** (I used regular). Simmer the juice and 1 Tb. of sugar in a saucepan until syrupy. Spread **whipped cream** on the **toast rounds** (I used a french baguette and toasted both sides of the bread in the oven); top with an **orange segment** and **shaved chocolate**. Drizzle with orange syrup.

BANANA-HAZELNUT BRUSCHETTA

Food Network Magazine, March 2001

Toss 2 sliced **bananas** with 1 Tb. melted **butter**; spread on a baking sheet. Sprinkle with **sugar** and bake at 425 degrees until golden, about 10 minutes (mine never really were golden but they were definitely roasted). Spread **hazelnut butter** (I used a chocolate hazelnut spread) on the **toast rounds**. Top with the toasted bananas, **whipped cream**, and chopped **hazelnuts** (I used toasted almonds).