

# Nancy's Hot Cheese Rounds

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Makes approximately 2 dozen

1 loaf Pepperidge Farm Sandwich or Thinly Sliced White Bread  
1/2 cup unsalted butter, softened  
3 oz. cream cheese, softened  
1 farm fresh egg yolk, beaten well  
1 cup Vermont sharp cheddar, grated  
1 clove garlic, minced  
salt & pepper

Heat the broiler.

Cut the bread into rounds with a biscuit cutter. Butter the rounds well and fry them on both sides in a skillet until delicately brown. Cool.

In a bowl, cream together the cream cheese and egg yolk and then add the grated cheese, garlic, salt & pepper to taste. Spread the cheese mixture on the rounds, taking care to spread it to the edges so the toast does not burn. Put the rounds on the baking sheet and place under broiler until the cheese is puffed and browned. Keep an eye out so they do not burn.

Serve immediately.

cook's notes: i took some liberties and changed a few things when i made these last. I cut the crusts off and i cut the square into triangle. Not having chickens myself, I wasn't wild about all the scraps the rounds left, although they make delightful croutons.

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