Ingredients:

* French Baguette
* 2 T Olive Oil
* 4oz Softened Chèvre Cheese
* 1/4 Cup Pecans
* 1 Tart Apple
* Fresh Lemon Juice

Instructions:

Preheat the oven to 400 degrees Fahrenheit.  Cut the baguette into thin slices on a bias with a serrated knife. Take a baking sheet and brush it with olive oil, line it with parchment paper, then brush parchment paper with olive oil.  Place the slices of baguette on the parchment paper and brush each piece thoroughly with olive oil.  Bake for about 8 minutes.  Remove from oven, and cool.

Turn the oven down to 350 degrees Fahrenheit. Roughly chop the pecans and place on the baking sheet, place in the oven for 5-7 minutes.  Remove from the oven and cool.

Spread softened chèvre cheese on the toasted baguette, sprinkle the pecans on the chèvre, slice your tart apples thin, and squeeze lemon juice on to coat them. Place one slice of apple on each crostini. Enjoy!  Pairs great with our hard apple ciders.

*Lisa Ann Bear 10/4/20*