

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.



The Funky Monkey

peanut butter

- + sliced banana
- + flaxseeds + cranberry pumpkin seed bread

Hummus Delight

hummus

- + sliced radishes
- + sunflower seeds
 - + rye bread



Ricky Ricotta

ricotta cheese

- + blueberries + lemon zest
- + cranberry pumpkin seed bread

The Spicy Avocado

mashed avocado + sliced chili peppers + feta cheese + rye bread



Pesto Perfecto

- + pesto
- + mozzarella cheese
- + chopped walnuts
- + country bread



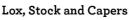
butter + browned sliced mushrooms + thyme + sourdough bread



The Rustic

herb and garlic cream

- cheese + prosciutto + basil + balsamic glaze
- + sourdough bread



- cream cheese
- + smoked salmon + capers + fresh dill
- sprigs + rye bread



The Cosy Cinnamon

cinnamon + butter + brown sugar + sliced

pears + raisin bread



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.