



# MORELLO CHERRY GOUDA GRILLED CHEESE



SERVES:  
1

PREP TIME:  
5M

COOK TIME:  
10M

VEGETARIAN

## INGREDIENTS:

2 Tbsp Crofter's Organic  
Premium Morello Cherry Fruit  
Spread

1 Tbsp Coconut Oil

2 Slices Smoked Gouda  
Cheese

2 Slices Honey Oat Bread

## DIRECTIONS:

1. To start, heat up the coconut oil in a medium sized frying pan over medium heat. While the coconut oil is heating up, prepare the sandwich.
2. Grab two slices of honey oat bread, any kind of bread will work for this recipe so if you don't have honey oat – just pick your favorite type of bread! On the first slice, spread the Crofter's Organic Premium Morello Cherry Fruit Spread and on the other half place both slices of smoked gouda cheese and close the sandwich.
3. Once your coconut oil is nice and hot, carefully place the sandwich into the frying pan and cook it on each side for approximately 5 minutes or until both sides are a crispy golden brown.
4. Remove from the frying pan and let cool slightly. The fruit spread and cheese will become really hot. Enjoy!