



Vegan Baked “Grilled” Cheese Sandwich (4 servings)

Ingredients

4 slices vegan cheddar cheese
4 slices vegan mozzarella cheese
8 slices Pumpernickel bread

3 Tbsps cultured vegan butter
1 red apple, honey crisp, thinly sliced
4 tsps vegan mayo

Preparation

- Preheat the oven to 450°F.
- Lightly butter one side of four (4) slices of bread.
- Place on a cookie sheet, butter side down.
- Place two (2) slices of cheese on each slice of bread (1 cheddar & 1 mozzarella)
- Top the cheese with thin slice of apple
- Spread mayo on the other four (4) slices of bread and place on top of cheese and apple slice.
- Lightly butter the outside.
- Bake for approximately 5 minutes.
- Flip each sandwich over.
- Bake for an additional 3-4 minutes until done.

Serving suggestion: enjoy with a bowl of tomato soup.