

Brandied Blue Cheese Bread

*All-Time Favorites - 2013 Cookbook
Better Homes and Gardens Magazine*

Servings: 12

*1 loaf 12- to 16-ounce baguette-style
French bread
1/2 cup butter, softened
1/2 package (4 ounce) crumbled blue
cheese
1 tablespoon snipped fresh chives
1 tablespoon brandy (optional)
1/8 teaspoon cayenne pepper*

Preparation Time: 10 minutes

Bake: 10 minutes

Preheat the oven to 350 degrees.

Use a serrated knife to cut the bread crosswise into one-inch slices, cutting to, but not through, the bottom crust.

In a small bowl, stir together the butter, cheese, chives, brandy (if desired) and cayenne pepper. Spread the mixture between the slices of bread. Wrap the loaf in foil.

Bake for 10 to 15 minutes or until the bread is heated through and the cheese is melted.

Per Serving (excluding unknown items): 88 Calories; 9g Fat (93.6% calories from fat); 1g Protein; trace Carbohydrate; trace Dietary Fiber; 25mg Cholesterol; 157mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 2 Fat.

Miscellaneous

Per Serving Nutritional Analysis

| | | | |
|---------------------------------------|-------|----------------------------|-------|
| Calories (kcal): | 88 | Vitamin B6 (mg): | trace |
| % Calories from Fat: | 93.6% | Vitamin B12 (mcg): | .1mcg |
| % Calories from Carbohydrates: | 0.7% | Thiamin B1 (mg): | trace |
| % Calories from Protein: | 5.8% | Riboflavin B2 (mg): | trace |
| Total Fat (g): | 9g | Folacin (mcg): | 2mcg |
| Saturated Fat (g): | 6g | Niacin (mg): | trace |
| Monounsaturated Fat (g): | 3g | Caffeine (mg): | 0mg |
| Polyunsaturated Fat (g): | trace | Alcohol (kcal): | 0 |
| Cholesterol (mg): | 25mg | % Refuse: | 0 0% |

Carbohydrate (g): trace
Dietary Fiber (g): trace
Protein (g): 1g
Sodium (mg): 157mg
Potassium (mg): 17mg
Calcium (mg): 32mg
Iron (mg): trace
Zinc (mg): trace
Vitamin C (mg): trace
Vitamin A (i.u.): 337IU
Vitamin A (r.e.): 84 1/2RE

Food Exchanges

Grain (Starch): 0
Lean Meat: 0
Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 2
Other Carbohydrates: 0

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 88 Calories from Fat: 82

% Daily Values*

| | | |
|----------------------------|-------|-----|
| Total Fat | 9g | 14% |
| Saturated Fat | 6g | 29% |
| Cholesterol | 25mg | 8% |
| Sodium | 157mg | 7% |
| Total Carbohydrates | trace | 0% |
| Dietary Fiber | trace | 0% |
| Protein | 1g | |

| | |
|------------------|----|
| Vitamin A | 7% |
| Vitamin C | 0% |
| Calcium | 3% |
| Iron | 0% |

* Percent Daily Values are based on a 2000 calorie diet.