

## **CROSTINI WITH GORGONZOLA AND FIG**

8 1/3-inch-thick baguette slices

1/3 cup crumbled Gorgonzola cheese (about 2 ounces), room temperature

1 tablespoon butter, room temperature

½ cup GOOD EATS Fig Jam

2 teaspoons olive oil (preferably extra-virgin)

Preheat broiler. Arrange baguette slices on baking sheet. Broil until lightly toasted on 1 side.

Mash crumbled Gorgonzola and 1 tablespoon butter in small bowl until smooth. Spread Gorgonzola mixture evenly over untoasted side of baguette slices. Top with fig jam. Drizzle oil over fig jam. Broil until Gorgonzola mixture bubbles around edges, about 3 minutes. Transfer crostini to platter and serve.