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# *Bruschetta With Two Toppers*

**Prep Time:** 35 mins

**Cook Time:** 9 mins

**Total Time:** 44 mins

## **Ingredients**

- ❖ 2 baguette, 2 8-ounce loaves
- ❖ cooking spray, olive oil-flavored
- ❖ 1 recipe(s) arugula and artichoke topper
- ❖ 3 ounce(s) cheese, brie, thinly sliced
- ❖ 1 recipe(s) fennel and tomato topper
- ❖ 3 tablespoon cheese, Parmesan, finely shredded

## **Preparation**

1. Preheat oven to 425°F. Diagonally cut each baguette into 20 slices. Lightly coat both sides of each slice with nonstick cooking spray. Place on two large baking sheets. Bake for 5 to 7 minutes or until crisp and lightly browned, turning once.
2. Place Arugula and Artichoke Topper on half of the toasted baguette slices. Arrange on large baking sheet. Top each with a small slice of Brie. Bake for 2 to 3 minutes or until cheese begins to melt.
3. Place Fennel and Tomato Topper on remaining bread slices. Arrange on another large baking sheet. Sprinkle with Parmesan cheese. Bake for 2 to 3 minutes or until heated through.

