



Black Forest Ham Tartines with Apple Butter

8 thin slices of French or Italian loaf bread
[Apple Butter with Maple Syrup](#)

12 ounces Black Forest Ham, sliced

6 ounces Gruyère cheese, grated (about 1 1/2 cups grated)

Preheat oven to 400 degrees.

Lay out the bread slices on a baking sheet and toast them in the oven, a few minutes each side, until lightly toasted.

Spread a thin layer of Apple Butter on the toasted slices. Add the ham slices and top with the Gruyère cheese.

Bake in the oven for 5 minutes, then turn on the broiler and broil for an additional 3 to 5 minutes, until the cheese topping is bubbly and lightly browned.

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