

Strawberry Basil Goat Cheese Crostini from She Makes and Bakes

Prep time: 30 minutes Bake time: 1 hour at 300

For the basil syrup:

1/4 cup water

1/4 cup sugar

5 basil leaves, torn into pieces

For the crostini:

12 ounces strawberries

Pinch of salt

Small baguette, sliced into thin pieces

Olive oil

4 ounces goat cheese, softened

Small basil leaves

To make the basil syrup, combine the sugar and water in a small saucepan and heat until hot and the sugar has dissolved. Remove from heat, add the basil leaves, and let sit for 15 minutes. After 15 minutes, remove the basil.

Preheat your oven to 300 degrees.

Hull your strawberries and if you have large strawberries, cut them in half. Place them in an 8x8 baking pan and pour the basil syrup over the berries. Place them in the oven and bake for one hour, until they've softened.

Increase your oven temperature to 425 degrees.

Brush the baguette slices with olive oil and place in the oven for 5-7 minutes until golden brown. Take them out of the oven and spread with some goat cheese. Sprinkle a bit of salt on top of the cheese. Use a spoon to lightly smash the strawberries and then spoon a couple of these on top of the goat cheese. Drizzle with additional syrup and garnish with a few small basil leaves. Good luck not eating all of them.

Source: [Confections of a Foodie Bride](#)