



Dessert Grilled Cheese

Description

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I love grilled cheese sandwiches and this dessert grilled cheese is delicious for lunch or as a snack. This past weekend the temperature was below zero and we had a little snowfall which is perfect grilled cheese weather.

This recipe is from a card I picked up at the Land O’TM Lakes booth at the [BlogHer13 conference](#) I attended this summer. I probably would have never made this type of grilled cheese sandwich had I not sampled it at their booth. ITM’m a chocolate lover, but I wasnTM’t too sure about mixing it with the cheese. As Land O’TM Lakes states, “this unusual combination of sweet and savory will have you coming back for more.” I encourage you to give it a try. I donTM’t think youTM’ll be disappointed.



This recipe serves four people. You can find chocolate hazelnut spread in the peanut butter aisle at most grocery stores. I love Nutella and Jif makes a chocolate hazelnut spread as well which I used for this recipe.

Dessert Grilled Cheese

Recipe Type: entree

Author: Dawn

Prep time: 5 mins

Total time: 5 mins

Serves: 4

Ingredients

- 8 slices of cinnamon bread
- 3 TBP butter
- 1/4 cup chocolate hazelnut spread
- 8 slices of cheddar cheese

Instructions

1. Spread one side of each bread slice with butter.
2. Spread chocolate spread onto unbuttered side of 4 slices of bread.
3. Top each with 2 slices cheese and remaining bread slices, buttered side up.
4. Heat 12 inch skillet over medium-low heat.
5. Cook sandwiches in skillet turning once, 3-4 min. or until golden brown and cheese is melted.
6. Serve warm.

[Tip Junkie Handmade Projects](#) Love Grows Wild

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