

Goat Cheese, Blackberry and Pear Bites
adapted slightly from CulinaryCory.com

4 oz. plain goat cheese, room temperature
3 tablespoons honey
¼ tsp. nutmeg
1 tsp. lemon zest
3 tablespoons lemon juice
1 pear, peeled and chopped to size of peas
6 oz blackberries, fresh
2 packages of Phyllo dough cups, about 30

Preheat the oven to 350 degrees.

Cream the goat cheese, honey, nutmeg, zest, juice, and pear in a small mixing bowl until well combined.

Spoon a single tablespoon sized amount of the mixture into each Phyllo cup.

Place one blackberry in the center of each filled cup.

Place the filled cups on a baking sheet.

Bake at 350 degrees for 8 – 10 minutes, or until the mixture is slightly bubbly and the berries are just about to burst.

Tips:

-The packages of frozen Phyllo cups are found in the frozen section. If you can't find cups you could buy sheets of Phyllo, cut them into squares and form them into mini muffin cups.

-You may place the berries on top before or after baking. The baked berries change color a little and lighten up. I like them both ways. People in the class commented that the cooked berries made the bites taste more like a warm berry pie!