

Grilled Granny Smith and Swiss Cheese Sandwich



I love to eat grilled cheese sandwich recipe for breakfast. Grilled granny smith and swiss cheese sandwich drizzled with

honey is a comfort breakfast food in which the tangyness of the green apple that complements with sweet blueberry preserve or honey and with a backdrop of creamy swiss cheese marks a savory and sweet taste. This granny cheese sandwich is one of our family favourites and I got this recipe from my husband.

Granny sandwich tastes so delicious particularly with whole wheat bread. Here I used granny smith (green apple) for sandwich, you can also use any variety of apple. You can have the sandwich for breakfast or lunch or as evening snack. Here comes the recipe for Grilled Granny Smith and Swiss Cheese Sandwich

Check out my other sandwich recipes

1. [Grilled cheddar cheese sandwich](#)
2. [Caramelized onion cheese sandwich](#)
3. [Grilled Guacamole sandwich](#)
4. [Almond butter jelly sandwich](#)
5. [Mushroom, tomato and cucumber sandwich](#)

How to make Grilled Granny Smith and Swiss Cheese Sandwich

Ingredients for Grilled Granny Smith and Swiss Cheese Sandwich

Preparation Time : 5 Mins Cooking Time:

10 mins Serves: 1

- 2 Slices of Bread
- 1/2 of 1 Granny Smith Apple,
Sliced
- 1 Slice of Swiss Cheese
- 2 Tsp of Honey
- 2 Tsp of Blueberry Jam (optional)
- 1 Tbsp of Butter
- Dash of Salt and Pepper

Method for Grilled Granny Smith and Swiss Cheese Sandwich

- Brush one side of each slices of bread with butter and toast the bread in bread toaster.

- Lightly spread the other side of one bread with honey. Spread the other side of second bread with blueberry jam.

- Place the sliced apple evenly over the top of honey. Keep the swiss cheese over the apple then sprinkle some salt and pepper. Finally top with the remaining slice of bread, butter side up. Diagonally slice the bread and serve.

- Yummy grilled granny smith swiss cheese sandwich is ready to go.

Tips

- If you are weight consicious, use olive oil or earth balance for vegan instead of butter.

- If don't get granny smith, use jonathan apple.

- You can skip blueberry jam, if you dont like. Recipe calls for honey but I customized the recipe and used jam.

- I recommend you to use whole wheat bread.

Grilled Granny Smith Cheese Sandwich



tags: [granny smith swiss cheese sandwich](#), [grilled granny smith swiss cheese sandwich](#), [Grilled granny cheese sandwich recipe](#), [grilled cheese sandwich](#), [sandwich recipe](#), [american breakfast sandwich](#).

Eggless Cranberry Orange Pistachio Muffin Recipe



As Christmas is around the corner, so I decided to make eggless cranberry orange pistachio muffin recipe (vegan). The red color (ruby red cranberry) and green color (pistachios) are always perfect for holiday season. These cranberry muffins are eggless and dairy free. I haven't tasted cranberry before, and this is my first time I made muffin recipe with cranberry, it turned out so good and tasty. I saw this recipe from [here](#). This super soft, moist and fluffy muffins are packed with bright red cranberries, tangy orange juice and some pistachios for nutty taste. So try this eggless cranberry muffin recipe for christmas and enjoy with your family. **Happy Christmas to everyone...**

Ingredients for Eggless Cranberry Orange Pistachio Muffin Recipe

Preparation Time: 15 mins Cooking Time:

20 mins Serves:7Dry Ingredients

- 1 Cup of All Purpose Flour
 - 1/2 Cup of Brown Sugar
 - 1 Tsp of Baking Powder
 - Pinch of Nutmeg powder
 - Pinch of Cinnamon Powder
- 1/2 Cup of Chopped Pistachios
 - Pinch of Orange Zest
- 1/2 Cup of Chopped Fresh Cranberries

Wet Ingredients

- 3 Tbsp of Canola Oil
- 1/3 Cup of Orange Juice
- 1 Tsp of Flax Seed Powder
 - 1/4 Cup of Water

Method For Eggless Cranberry Orange Pistachio Muffins Recipe

- Preheat the oven at 375F / 190C for 15 mins.
- In a bowl, add all the dry ingredients together and keep it aside.
- In a blender, add flax seed powder and water, grind it until it turns frothy. To that add orange juice and canola oil, stir together well. Transfer this wet ingredients to dry ingredients bowl, fold in cranberries and nuts.
- Fill greased or paper lined muffin cups two thirds full. Bake for 20 mins or until a toothpick inserted near the middle comes out clean.
- Cool in pans for 10 mins before removing to wire rack.

- Soft and yummy eggless cranberry pistachio muffins are ready to serve.

Tips

- Adjust the amount of sugar according to your taste.
- You can also use frozen cranberries, but do not thaw . Use it directly from freezer.
- Use nuts of your choice like pecans or almonds or walnuts.



Eggless Cranberry Pistachio Muffins

Tags: [eggless](#)

[cranberry orange pistachios muffins](#), [vegan cranberry muffins](#),
[eggless and dairy free cranberry muffins](#), [muffin recipe for](#)

christmas, eggless muffins, eggless cranberry orange muffins, eggless cranberry pistachios muffins, eggless cranberry orange pistachio muffin recipe

MINT CHUTNEY CUCUMBER SANDWICHES



This delicious mint chutney cucumber sandwiches go perfectly with a cup of afternoon tea or for brunch. You can see this kind of veg sandwiches in India and it is called English tea time sandwich.

What adds flavor to this mint cucumber sandwich recipe is the mint chutney, mint adds flavour and cooling effect and other spices are italian seasoning, salt and pepper. I made this mint chutney in advance, so it is very easy for me to prepare morning breakfast. You can add any grated cheese to enrich the taste of this sandwich like mozzarella cheese or cream cheese. Anyone who love cucumber sandwiches will surely enjoy this sandwich.

You can serve this sandwiches either hot or cold. Try this easy and yummy mint chutney cucumber sandwiches for evening or party snack or for picnic or small get together.

How to make Mint cucumber sandwich recipe

Preparation Time : 10 mins Cooking Time: 5 mins Serves : 2

INGREDIENTS FOR MINT CHUTNEY CUCUMBER SANDWICH

- 4 Slices of Bread (White or wheat bread)
- 1/4 Cup of [Mint Chutney](#)
- 2 Big Tomatoes
- 1 medium Size Cucumber
- Dash of Italian Seasoning (optional)
- Salt and pepper to taste
- Butter as required

METHOD FOR MINT CHUTNEY CUCUMBER

SANDWICH

- For south Indian mint chutney click [here](#) for the recipe.
To get quick mint chutney, In a blender, add mint leaves, onion, yogurt, green chilly, lemon juice, cilantro and salt, blend it into a smooth paste.
- For every slices of each bread, Spread the butter on one side of the bread.
- Spread the mint chutney on other side of each bread. Place sliced cucumber and chopped tomatoes, season with italian seasoning, salt and pepper.
- Put the slices together, toast the bread in pan on two sides until it turns golden brown colour.
- Slice the sandwich diagonally to create finger sandwiches.
- Serve this mint cucumber sandwich for evening snack with tea or coffee.

Tips

- You can use cheese but I prefer mozzarella or cream cheese along with cucumber and tomato.
- I recommend to use wheat bread as it was healthy when compared to white bread.
- If you don't like the crust, just remove it.



Mint Chutney Cucumber Sandwich

Tags : [MINT CUCUMBER SANDWICH](#), [mint cucumber sandwiches](#), [mint chutney cucumber sandwich](#), [cucumber mint finger sandwiches](#), [english cucumber mint sandwiches](#), [cucumber mint butter sandwiches](#), [mint cucumber tomato sandwiches](#), [how to make mint cucumber sandwich](#), [prepare mint chutney cucumber sandwiches](#), [indian veg sandwiches](#), [english tea time sandwiches](#), [sandwichrecipes](#), [sandwich for picnics](#), [sandwich for get together](#)