

# 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 conscious, 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](#).

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# Quinoa Dosa Recipe / Quinoa Crepes (Vegan)

How to make  
Quinoa Dosa at home

# Quinoa Dosa



foodybuddy.net

Quinoa is a world's most popular super food. Quinoa is pronounced as Keen-wah and eaten as cereal by south American for thousand of years. Coming to its nutrients profile, it has got complete protein with all essential amino acid and fiber, it tastes good and has nice crunch. I love quinoa and I am trying lot of recipes with quinoa like quinoa upma, quinoa Tabbouleh. Will post those recipes in near future. I just want to try dosa with quinoa, when I was talking with my friend, she told me this quinoa dosa recipe, immediately I tried it



for breakfast. Dosa turned out delicious and crispy. This quinoa dosa recipe is vegan, gluten-free and rich in calcium. So kick-start your day with this super and protein rich quinoa dosa for breakfast. It goes well with [garlic chutney](#) or [sambar](#).

## Ingredients for Quinoa Dosa Recipe

Preparation Time :8hrs    Cooking Time:30 mins    Serves:16 Dosa

- 1 Cup of Quinoa
- 1 Cup of Idly Rice
- 3/4 Cup of Urad Dal
- 1 Tsp of Fenugreek Seeds
- Salt as needed

## Method for Quinoa Dosa Recipe

- Soak quinoa, idly rice separately, urad dal and fenugreek together in water for overnight.
  - In a grinder, grind urad dal and fenugreek, add water little by little and start grinding until it turns smooth. Transfer it to a bowl and keep it aside. After that add rice and quinoa to the grinder, add water now and then, grind it until it turns smooth. Transfer everything to a bowl and mix well with hand by adding salt. Ferment this batter for overnight or up to 6 hrs.
  - Add water and salt to the batter if you need it. Heat a pan, take a ladleful of batter and spread it evenly on to the pan. Drizzle oil on sides of dosa.
  - When dosa turns golden brown on bottom side, flip it and cook the other side for a min.
- Now hot and crispy quinoa dosa is ready to serve with your favourite chutney.

### Tips

- You can use the same batter to make idly.
- Add grated veggies to enhance nutrition to dosa.

Tags:[quinoadosa](#), [quinoadosarecipe](#), [howtomakequinoadosaathome](#), [prepare quinoa dosa](#), [quinoa crepes](#), [quinoa recipes](#), [vegan dosa](#), [gluten free crepes](#), [protein rich dosa](#), [dosa batter without rice](#), [southindianbreakfastrecipe](#), [dosarecipe](#).

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# 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: 7 Dry 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