

Recipe Courtesy of **AMERICAN DAIRY ASSOCIATION OF INDIANA**



Facts

- With over 700 dairy farms in Indiana, milk goes from the farm to your fridge in about 48 hours – talk about fresh and local!
- About 80% of what cows eat cannot be eaten by people - cows upcycle products like soybean hulls and discarded food from grocery stores into milk, keeping it out of landfills.
- Milk is packed with 13 essential nutrients, like zinc and selenium to support a healthy immune system.



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STATE FAIR





INGREDIENTS

- 2 slices blueberry swirl bread
- 3 tbsp butter, softened, divided
- 2 slices white American cheese
- 2 tbsp blueberry cream cheese
- 2 slices baby Swiss cheese
- 2 tbsp blueberry pie filling
- ½ cup fresh blueberries for garnish

INSTRUCTIONS

1. Heat skillet or griddle to 300 degrees.
2. Grease skillet with 1 tablespoon butter.
3. Spread 1 tablespoon butter on one side of each bread slice.
4. Place one bread slice, buttered-side down, in skillet; top with both slices American cheese then spread the cream cheese evenly over the top.
5. Place the second bread slice, buttered-side down, in skillet; top with both slices Swiss cheese then spread the pie filling evenly over the top.
6. Cook until golden brown and cheeses are melted, 2 to 3 minutes
7. Flip the American cheese-topped bread slice onto the Swiss cheese-topped bread slice; cook 15 to 20 seconds longer.
8. Remove from skillet; cut in half.
9. Garnish with fresh blueberries.