



INDIANA STATE FAIR RECIPE TRAIL

Summer Sugar Cream Pie Grilled Cheese



Ingredients

- 1 tablespoon unsalted butter, softened
- 4 teaspoons sugar, divided
- 1/4 teaspoon ground cinnamon
- 2 dashes ground nutmeg, divided
- 1 1/2 tablespoons mascarpone cheese
- 1 1/2 tablespoons cream cheese, softened
- 1/4 teaspoon vanilla extract
- 4 fresh strawberries, sliced
- 2 slices (1/2-inch thick) French bread
- Additional strawberries for garnish, optional



Instructions

1. Stir together butter, 1 1/2 teaspoons sugar, cinnamon and dash nutmeg in a small bowl.
2. Combine mascarpone cheese, cream cheese, 1 1/2 teaspoons sugar, vanilla and dash nutmeg in a small bowl; beat until smooth.
3. Sprinkle remaining 1 teaspoon sugar over strawberries; stir to coat.
4. Heat skillet to medium.
5. Spread butter mixture on 1 side of each bread slice.
6. Turn bread over, butter side down.
7. Divide cheese mixture equally between the 2 bread slices and spread evenly.
8. Top 1 bread slice with strawberries, then the second bread slice, cheese side down.
9. Transfer to skillet and grill 2 to 3 minutes or until lightly browned.
10. Flip sandwich and grill to brown other side.
11. Remove from skillet; cut in half and serve immediately.
12. Garnish with strawberries if desired. Makes 1 sandwich.



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Fun 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.
- Pasteurization, or heating food to kill microorganisms, makes milk one of the safest foods available and helps extend it's shelf life.