



Grilled Flatbreads with Goat Cheese, Apples, Pecans, and Honey

Perfect for a snack or a light lunch, these flatbreads are basically pizzas made on the grill rather than in the oven. 2012 Recipe Contest "Praiseworthy" Recipe by [Pamela V.](#)

Yield: 4-6 individual flatbreads

Ingredients

- 1-3/4 cups [Pamela's Bread Mix & Flour Blend](#)
- 1-1/8 tsp active dry yeast (half of one packet)
- 1-1/2 TBSP Olive Oil
- 3/4 cup warm water
- 1 granny smith apple-cored and sliced
- 1 TBSP lemon juice
- 4 oz goat cheese-softened
- 3 TBSP honey (divided)
- 1/2 cup pecans-chopped
- extra olive oil for brushing

Directions

Prepare dough:

In a stand mixer with the paddle attachment, combine Bread Mix, yeast, oil, and water, until thoroughly combined. Pour dough out onto an oiled sheet of parchment paper. Separate dough into 4 balls. Allow to rest one hour.

Prepare toppings:

In a separate bowl, toss apple slices and lemon juice. Set aside.

In another small bowl combine goat cheese and 1.5 tablespoons honey. Mix until thoroughly combined and goat cheese is creamy.

Place pecans in a small saute pan and set over medium high heat. Move constantly until pecans begin to brown and become fragrant. Immediately shut off heat and place pecans on a small plate to cool.

Assemble flatbreads:

Heat a grill pan over medium-high heat. Spread each ball of dough out to an oblong shape, about 1/4 inch thick. Brush each individual flatbread on both sides with olive oil.

Working in batches of 1 or 2 (depending on size of grill pan) lay flatbreads diagonally across the grates of the grill pan. Let cook on one side about 2 minutes, until edges of flatbread appear

tightened and large bubbles are forming on exposed surface. Turn flatbread with spatula or tongs, laying diagonally, and cook for another 2 minutes. Remove flatbreads to a cooling rack. Repeat with remaining flatbreads.

Spread each flatbread with about 2 tablespoons of the goat cheese and honey mixture. Top with one quarter of the apple slices, 1 tablespoon pecans, and a drizzle of honey. Serve immediately.

Chef's Note: If flatbreads are allowed to cool completely, they can also serve as lunch or picnic fare by wrapping each flatbread tightly in foil to transport.

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