



## *Kitchen Cheat Sheet: Cheese Dreams*

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### *Tips and Extras*

- Use the assembly line method. Line your baking sheet with parchment paper and assemble the cheese dreams directly on it. This cuts down on dishes and makes transferring to the oven a breeze.
- You only need about a teaspoon of the cheese mixture per sandwich. Use a measuring spoon to ensure you have plenty left to go on top.
- Make sure you place your cheese dreams on a baking sheet that's lined with parchment paper or lightly greased. Otherwise, they'll stick to the sheet pan and can burn.
- Your cheese dreams are done baking once the cheese melts and the tops turn golden brown and crispy.
- Cheese dreams are best served hot 'n fresh out of the oven. They lose their crispy texture and the cheese hardens as they cool.
- Grate your cheese fresh from a block. It will melt much better (and thus be more delicious) than store-bought shredded cheese!
- Crunch up or dice your leftover cheese dreams and sprinkle them over salads, or over this old fashioned baked macaroni and cheese—trust me, it's delicious!

### *Variations*

- Top each cheese dream with a thick slice of bacon or give those savory little gems a pop of color with a slice of cherry tomato on top.
- Crumbled bacon or cooked sausage (optional) – Optional in the same way shoes are optional at Walmart.
- Swap white bread (if you must) with slices of whole grain bread, baguette bread, or even English muffin bread if you're feeling fancy.

## *Storage*

Refrigerate leftovers in an airtight container for a day or two. Pop ‘em in the oven or air fryer for a few minutes to crisp up leftovers and enjoy again.

### Freezing

I don't recommend freezing baked cheese dreams.

However, you can assemble and freeze unbaked cheese dreams. Flash-freeze ‘em on a baking sheet until solid, then freeze them in an airtight container for up to one month. Bake frozen cheese dreams straight out of the freezer and increase the bake time by 10 minutes at the most. Check often.

## FAQs

### **Can I make cheese dreams ahead of time?**

Yep! You can assemble your tiny sandwiches the day before and refrigerate them in an airtight container until you plan to bake ‘em.

Or, freeze your unbaked cheese dreams for a couple of weeks and bake them right out of the freezer for an extra 10 minutes.

### **Can I use dairy-free cheese?**

Most dairy-free cheeses don't melt very well. I don't really recommend using it—unless you absolutely have to and want to try this recipe! Otherwise, if you can eat dairy, use it!

## *Nice to have...*

As an Amazon Associate, I earn commission from qualifying purchases.

This [parchment paper](#) is [precut](#) and fits perfectly on my baking sheet. It saves time and heavy cleanup!