

Fig and fruit bread fancy

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d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1";  
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po.src = 'https://apis.google.com/js/plusone.js'; var s =  
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Fig and fruit bread is perfect for afternoon tea.

Ingredients (serves 1)

- 2 slices fruit bread
- 4 tablespoons low fat ricotta cheese
- 2 ripe figs
- 1 tablespoon of honey (optional)

Ingredients

Toast the two slices of fruit bread. Once the fruit toast is ready, spread the ricotta cheese evenly. Cut the figs into quarters and place on top of the ricotta.

Lightly drizzle the honey over the figs if desired.

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