

## Balsamic Blackberry Bliss Grilled Cheese: A Sweet and Savory Masterpiece

Grilled cheese just got a major upgrade! This



**TIME**  
**3-4 min**

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### INGREDIENTS

2 slices of your favorite bread ?

2 tbsp butter

4 oz cream cheese (softened) ?

1/4 cup fresh blackberries ?

1 tbsp balsamic glaze

1 cup shredded sharp cheddar cheese ?

1/2 tsp fresh thyme leaves (optional) ?

How to Make Balsamic Blackberry Bliss Grilled Cheese:

**Prepare the Bread:** Spread softened cream cheese on one side of each slice of bread.

**Assemble the Sandwich:** On one slice of bread (cream cheese side up), layer shredded cheddar cheese, fresh blackberries, and a drizzle of balsamic glaze.

Sprinkle with fresh thyme leaves for a hint of herbaceous flavor, if desired.

Place the second slice of bread on top, cream cheese side down.

**Butter the Outside:** Spread butter evenly over the outside of both bread slices.

**Grill the Sandwich:** Heat a skillet over medium heat. Place the sandwich in the skillet and cook for 3-4 minutes per side, or until the bread is golden brown and crispy, and the cheese is melted.

**Serve and Enjoy:** Remove from the skillet, slice in half, and serve immediately. Pair it with a light salad or a bowl of soup for a complete meal.

#### Tips for the Perfect Grilled Cheese:

**Choose the Right Bread:** A hearty sourdough or brioche works beautifully to hold all the gooey fillings.

**Get Creative:** Swap blackberries for raspberries or blueberries for a different flavor profile.

**Add a Protein:** Include thinly sliced prosciutto or crispy bacon for an extra layer of indulgence.

**Why This Grilled Cheese is a Must-Try:**

## DIRECTIONS

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10. **Add a : Protein:** Include thinly sliced prosciutto or crispy bacon for an extra layer of indulgence.
11. **Why This Grilled Cheese is a Must-Try:** This Balsamic Blackberry Bliss Grilled Cheese is an exciting twist on a classic comfort food. The sweet and savory combination will wow your taste buds, while the simplicity of the recipe makes it a joy to prepare.

12. Check out more innovative recipes like this on [iwuvcooking.com](http://iwuvcooking.com), and let me know how you enjoyed this sandwich!

**More recipes: [ChefManiac.com](http://ChefManiac.com)**

Original recipe: <https://chefmaniac.com/balsamic-blackberry-bliss-grilled-cheese-a-sweet-and-savory-masterpiece/>