

Cheese Dreams

By **Melissa Knific**

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Total Time 50 minutes

Prep Time 10 minutes

Cook Time 40 minutes

Rating ★★★★★ (89)



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

Perfectly poppable and cheesy inside and out, these two-bite snacks can shift from a dream to reality — and feed a crowd — in well under an hour. The early American [grilled cheese sandwich](#) was perhaps first called a cheese dream in Marion Harris Neil’s 1916 cookbook, “Salad, Sandwiches and Chafing Dish Recipes.” Here, this appetizer cousin borrows the original name, but instead of being toasted only in butter, these small snacks are slathered in a spreadable mixture of sharp Cheddar, softened butter, Worcestershire sauce and garlic and mustard powders. An egg binds everything together, and the end results are slightly crispy, golden-brown squares that are perfect as is, or they can be dipped in [marinara](#) or a comforting bowl of [tomato soup](#).

INGREDIENTS

Yield: About 36 mini sandwiches

- 1 (16-ounce) loaf sturdy white sandwich bread (such as Pepperidge Farm)
- 2 cups (8 ounces) finely shredded sharp Cheddar
- 1 cup (8 ounces) salted butter, softened
- 1 large egg
- ¼ cup heavy cream, at room temperature
- 1½ teaspoons Worcestershire sauce
- 1 teaspoon garlic powder
- ½ teaspoon mustard powder
- Salt
- 1 to 2 teaspoons hot sauce, to taste (optional)
- Marinara sauce, for dipping (optional)

PREPARATION

Step 1

Heat oven to 375 degrees. Line a baking sheet with parchment paper.

Step 2

Trim the crust off the bread. Cut each slice into 4 squares. In a medium bowl, beat Cheddar and butter with a hand mixer on medium speed until well combined. Add the egg; beat until combined. Add the heavy cream, Worcestershire sauce, garlic powder, mustard powder, ¼ teaspoon salt and hot sauce (if using) and beat until combined.

Step 3

Spread about 1 teaspoon of the cheese mixture on one side of a bread square. Top with a second bread square so it looks like a sandwich. Spread the cheese mixture on the top and sides (not the bottom) of the sandwich and place on the baking sheet, cheese-side up. Repeat with the remaining bread and cheese mixture, arranging them about 1 inch apart. (You will have about 36 sandwiches.)

Step 4

Bake until the sandwiches are golden brown, 15 to 20 minutes. (Alternatively, fully prep the sandwiches and refrigerate until they’re ready to bake, up to a day ahead, adding an extra minute or two in the oven since they’ll be chilled.) Serve immediately, with marinara sauce for dipping, if desired.

Private Notes

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