**Ingredients**
- 2 slices of raisin walnut bread
- 2 tablespoons apple butter
- 1 slice sharp cheddar cheese
- butter

**Directions**
1. Heat griddle or skillet on medium heat.
2. Butter one side of each slice of bread.
3. Spread apple butter on opposite sides of bread.
4. Place on griddle/skillet, butter side touching the griddle/skillet.
5. Add one slice of sharp cheddar cheese to the open face of the bread.
6. Cook uncovered for about 5 minutes or until bottom of bread is golden brown. Flip sandwiches.
7. Cook 2 to 3 minutes longer or until bottoms are golden brown and cheese is melted.