

# Vanilla Butter Anchovy Toasts

December 3, 2019

## Recipe information

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**Total Time** 30 minutes

**Yield** 24 servings

## Ingredients

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3/4 cup (1 1/2 sticks) unsalted butter, room temperature, cut into pieces

1 Tbsp. vanilla bean paste

1 Tbsp. vanilla extract

Pinch of kosher salt

24 (1/4"-1/2"-thick) baguette slices, cut on a diagonal (from about 1 baguette)

24 oil-packed anchovy fillets

2 Tbsp. extra-virgin olive oil

1/2 tsp. freshly ground black pepper

2 Tbsp. finely chopped parsley leaves

## Preparation

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### Step 1

In the bowl of a stand mixer fitted with the whisk attachment or in a large bowl with a handheld mixer, beat butter on medium speed until smooth and fluffy. Add vanilla paste, vanilla extract, and salt and beat until combined. Transfer to a small bowl or resealable container; cover and chill until ready to use.

### Step 2

Preheat oven to 400°F. Arrange bread in an even layer on 2 rimmed baking sheets. Toast until bread is lightly golden brown, 4–6 minutes.

Step 3

Meanwhile, toss anchovies, oil, and pepper in a small bowl.

Step 4

While toast is still warm, spread a thick layer of vanilla butter over each. Top with an anchovy fillet and transfer to a large platter. Scatter parsley over.

Step 5

**Do Ahead:** Vanilla butter can be made 5 days ahead. Transfer to an airtight container and chill.

- Tags
- Anchovy
- Fish
- Seafood
- Vanilla
- Herbs & Spices
- Starter
- Nut Free
- Quick
- Easy
- 5 Ingredients or Fewer
- Stand Mixer
- Electric Mixer
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