

Baked Brie

Can be prepared in 30 minutes or less.

Ingredients:

- 1 large sheet of puff pastry dough
- 1 round of Brie cheese (do not remove rind)
- Raspberry Jam, or other sweet jam
- Brown sugar
- 1/4 cup of maple syrup
- Crackers and apple slices



Directions:

1. Preheat oven to 350°F.
2. On a stick-free cookie sheet, lay out the puff pastry or the crescent rolls flat; put brie round or wedge on top.
3. Spread jam on brie, fold dough over top, cutting off excess dough. Drizzle maple syrup and place a handful of brown sugar on top.
4. Bake at 350° for 25-30 minutes, pastry should be golden brown. Let cool for 10 minutes before serving.

Serve with crackers and apple slices.

Serves: 10-12