

# CRANBERRY PECAN BAKED BRIE

Simple, elegant and an absolute crowd-pleaser! Best of all, this is one of the easiest appetizers EVER with only 5-10 min prep!

## INGREDIENTS:

1 (8-ounce) wheel brie cheese, rind trimmed  
2 tablespoons brown sugar, packed

### FOR THE MAPLE HONEY DRIZZLE

1/4 cup brown sugar, packed  
2 tablespoons honey  
2 tablespoons maple syrup  
1 tablespoon unsalted butter  
1/4 teaspoon ground cinnamon  
Pinch of nutmeg  
Zest of 1 orange  
1/2 cup Fisher Nuts pecan halves, chopped  
1/4 cup dried cranberries

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## **DIRECTIONS:**

Preheat oven to 350 degrees F.

Place brie on a rimmed baking sheet or a 5-inch cast iron skillet; sprinkle with brown sugar. Place into oven and bake until softened, about 12-15 minutes; let cool 5 minutes.

In a small saucepan over medium heat, combine brown sugar, honey, maple syrup, butter, cinnamon, nutmeg and orange zest. Bring to a boil; reduce heat and simmer, stirring occasionally, until foamy, about 1-2 minutes. Stir in pecans and cranberries.

Serve brie warm topped with pecan mixture; serve with crackers or baguette.

### **NOTE :**

" Please note that some meals are better to be prepared every once in a while because of some ingredients like **meat, cheese, lot of sugar, fats..etc.**

Having meals with these ingredients all the time may damage your health. "