

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

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.