

Cranberry Brie Pockets

Appetizer



ingredients

- 1 cup homemade cranberry sauce
- 1 pkg frozen puff pastry sheet (thawed)
- 1/2 lb brie cheese

instructions

- Preheat oven to 375°F. With a sharp knife or pizza cutter, cut the sheets into approximately 3 inch x 3 inch squares. Press each square into a muffin cavity.
- Cube the cheese - about a 3/4 inch cube for each (you may have a little cheese left over). Place a cube of brie in the center of each puff pastry square. Top the brie with a small dollop (about 2 tsp) of cranberry sauce.
- Bake about 10 minutes or until puff pastry corners are toasted lightly brown.

