

# Cranberry Brie in Phyllo Pastry

**Appetizer**



## ingredients

- 1 pc multi-layer phyllo pastry
- 1 pc wheel brie cheese
- 1 pc jar whole cranberry sauce

## instructions

- Line an 8" casserole dish with parchment paper.
- Open roll of phyllo pastry and lay on top of parchment paper. Set wheel of brie in centre of pastry.
- Spoon cranberry sauce over wheel of brie and down the side. Pull up corners of phyllo pastry and pinch together leaving a breathing opening.
- Bake in 350F oven uncovered for 45 minutes until brie bubbles slightly out of opening and pastry browns.
- Open pastry a little and scoop up this deliciousness with crackers or cut into wedges to serve separately on plates.



BC Cranberry Marketing Commission Recipe Contest