

Cranberry Pecan Baked Brie

Appetizer



ingredients

1 (8oz)	brie cheese, rind trimmed
1/4 cup	brown sugar
2 Tbsp	honey
2 Tbsp	maple syrup
2 Tbsp	unsalted butter
1/4 cup	dried cranberries
1/2 cup	chopped pecans
pinch	nutmeg
2 Tbsp	brown sugar for maple drizzle zest of 1 orange

instructions

- Preheat oven to 325F degrees.
- Place Brie on baking sheet and sprinkle with brown sugar.
- Bake 12-15 minutes until softened.
- Put saucepan on medium heat and add brown sugar, honey, maple syrup, butter, orange zest and nutmeg. Bring to a boil then reduce to simmer, for 2 minutes.
- Stir in cranberries and pecans. Top brie with cranberry sauce and serve with crackers.



BC Cranberry Marketing Commission Recipe Contest