



# BAKED BRIE & CRANBERRIES In Puff Pastry

## Ingredients

- One sheet of frozen puff pastry
- 1/4 Cup Cranberry sauce
- One 8 oz. round of Brie Cheese
- 1 egg
- 1 Tbsp. water

## Directions

1. Thaw Puffed Pastry at room temperature, under a towel (no longer than 30 minutes).
2. Using a butter knife, scrape white rind off of outside of brie.
3. Place Brie in center of thawed puffed pastry.
4. Place 1/4 cup cranberry sauce in center of brie.
5. Make slits coming out from the edge of brie so that you can have strips to wrap up over brie.
6. Continue to pull strips up until sealed.
7. Use scraps of pastry to cut into shapes to place on top.
8. Place Brie into freezer for 5 minutes or refrigerator for 15 minutes to firm up.
9. Heat oven to 400° F.
10. Place Brie into an oven proof dish, or pan.
11. Wisk egg and water in bowl, and brush top of pastry, lightly covering all pastry.
12. Bake brie for 15-20 minutes, until golden and puffed.
13. Set brie aside for 10 minutes before serving.
14. Serve with crackers & sliced artisanal bread.

