

Cranberry Pecan Baked Brie

#cooking/recipe

#2019/November

Cranberry Pecan Baked Brie - Damn Delicious

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

Process

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.

Nutrition

Servings: 8

Calories: 233

Fat: 14g

Carbs: 22g

Protein: 7g