

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