

DESSERT! EASY & DELICIOUS FALL



Cinnamon & Brown Sugar Baked Brie

Serves: 2

Ingredients

- 1 wheel of brie
- 1/4 cup brown sugar
- 1 teaspoon ground cinnamon
- 1 tablespoon olive oil
- 1/4 cup pecans
- 1 baguette, sliced

Instructions

1. Preheat oven to 350°F (175°C).
2. In a small bowl, combine the brown sugar and ground cinnamon. Stir until evenly mixed.
3. Place the wheel of brie in the brie baker. Sprinkle the brown sugar and cinnamon mixture evenly over the top of the brie. Then, add the pecans on top and drizzle the olive oil over the brie and toppings.
4. Place the brie baker in the preheated oven and bake for 20-25 minutes, or until the brie is soft and gooey.
5. Remove the brie from the oven and serve with sliced baguette.

enjoy!