

A FESTIVE & FLAVORFUL FAVORITE!

# Baked Brie with Cranberry and Walnuts

## Ingredients:

1 wheel of brie cheese (8-12 oz)

1/2 cup cranberry sauce  
(homemade or store-bought)

1/3 cup walnuts, roughly chopped

Fresh rosemary sprigs, for garnish

## Add-Ons:

**Drizzles:** Add a light drizzle of honey, maple syrup, or balsamic glaze for a sweet-and-savory finish.

**Fruit Pairings:** Serve with apple, pear, or fig slices to add a fresh, juicy contrast.

**Flavorful Finish:** Sprinkle a hint of cracked black pepper or sea salt flakes for added depth.

## Instructions:

- 1 Preheat to 350°F (175°C). Line a baking sheet with parchment paper for easy cleanup.
- 2 Place the brie wheel in a brie baker. Bake until softened but not melted, about 15-20 minutes. The rind should look slightly puffed.
- 3 Spread walnuts on a baking sheet. Bake for 7-10 minutes, or until fragrant and lightly toasted.
- 4 Remove the brie from the oven. Generously spread cranberry sauce over the top, covering it evenly.
- 5 Sprinkle toasted walnuts over the cranberry layer. Garnish with fresh rosemary for a festive touch.
- 6 Serve warm with sliced baguette, crackers, or apple slices.