

Baked Brie en Croute

Serves 10

The first time I had this dish, it was prepared by Darby Morris who got it from Simply Recipes. She used a tube of crescent rolls to make this a quick dish to prepare.



Ingredients:

- 1 tube refrigerated crescent rolls, unseparated
- 1 round of Brie with rind
- 2 Tbsp. Raspberry or Tart cherry preserves
- 2 Tbsp. Light brown sugar

Equipment:

- Rimmed cookie sheet
- Non-stick spray

Baked Brie en Croute:

<input checked="" type="checkbox"/>	Description	Time (min)	
	Preheat oven to 350 degrees		
	Spray cookie sheet	1	
	Cut a round of dough the size of the brie and place on cookie sheet	1	
	Place dough for two crescent rolls on the round, place brie in the center	2	20
	Spread preserves on top of cheese	1	
	Fold dough over top of brie. Leave a hole to display the preserves.	4	
	Sprinkle brown sugar over top	1	
	Bake until top begins to brown	10	
	Turn heat down to 250 and bake. Monitor carefully to prevent burning	15	
	Cool, transfer to serving plate. Serve with crackers and/or apple slices.	10	
	Total	50	