

Cranberry pineapple pecan baked Brie

Serves 8

1 500 g wheel of Brie
2 Tbsp Brown Sugar

Maple honey drizzle

1/4 cup brown sugar
2 Tbsp honey
2 Tbsp maple syrup
1 Tbsp butter
Extra options: cinnamon, nutmeg, orange or lemon zest
1/2 cup chopped toasted pecans
1/4 cup dried cranberries
1/4 cup diced pineapple fresh or canned (drained)
1 Tbsp roughly chopped rosemary

Place brie on baking sheet or cast iron skillet

Score with diagonal markings

sprinkle with brown sugar for sweet or drizzle with olive oil for savoury

Bake at 350 F for 12 – 15 min until soften

Meanwhile in sauce pan over medium heat, combine brown sugar, honey, maple syrup, butter – bring to boil, reduce heat and simmer. Stirring occasionally, until foamy, about 1 -2 minutes, Stir in cranberries, pecans and pineapple

Top warmed Brie with with pecan mixture

Serve with crackers, baguette or fruit

Other options: Fig and balsamic glaze with chopped thyme,
Sundried Tomatoes and capers with Olive oil and rosemary
Apricots and Toasted Walnuts