
Baked Brie II

Mary Ann Frechette

Nettles Island Cooking in Paradise - 2014

1 package crescent rolls
1 wheel (19 ounce) Brie cheese
1/4 cup raspberry jam
1/4 cup chopped walnuts
1/4 cup dried cranberries
3 tablespoons honey

Preheat the oven to 350 degrees.

Separate the crescent rolls in half, smoothing out the dough. Spread one half-sheet dough piece on a baking sheet. Place the cheese wheel in the center of the dough.

Spread the jam, walnuts and cranberries on the cheese. Place the second half-sheet of rolls on top of the cheese. Wrap around the cheese and attach to the bottom sheet. Trim off the dough corners. Make the trimmed dough into a rope or leaves and place on top. Drizzle honey on top of the dough.

Bake at 350 degrees for 20 minutes.

Cool for 15 minutes.

Appetizers

Per Serving (excluding unknown items): 688 Calories; 24g Fat (29.3% calories from fat); 10g Protein; 119g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 255mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Fruit; 4 Fat; 7 Other Carbohydrates.