

# Baked Brie Bites with Sugared Cranberries

*Chef alyssa - Aldi Test Kitchen*  
*www.aldi.com*

**Yield: 24 brie bites**

## **SUGARED CRANBERRIES**

*1 3/4 cups granulated sugar, divided*  
*1/2 cup water*  
*1 cup fresh cranberries*  
**BAKED BRIE**  
*2 tablespoons unsalted butter*  
*zest of one orange*  
*juice of one orange (reserved)*  
*2 1/2 ounces real bacon bits*  
*1/2 cup walnuts, chopped*  
*1/2 cup Granny Smith apple, diced*  
*1 teaspoon ground cinnamon*  
*4 tablespoons brown sugar, divided*  
*2 packages (8 ounce ea) crescent rolls*  
*cooking spray*  
*8 ounces Brie cheese*

**Preparation Time: 10 minutes**

**Cook Time: 20 minutes**

Make the sugared cranberries: In a small saucepan, combine one cup of sugar and one-half cup of water over low heat. Simmer until the water dissolves, about 3 minutes.

Add the cranberries. Remove from the heat. Transfer to a bowl. Cover and refrigerate overnight.

Drain the cranberries. Roll in the remaining 3/4 cup of sugar to coat. Air dry on a wire rack for one hour.

Make the Brie Bites: Preheat the oven to 375 degrees.

In a small saucepan, melt the butter. Add the orange juice, bacon bits, walnuts, apple, cinnamon and three tablespoons of brown sugar. Cook over medium-high heat, stirring frequently, until the sugar has dissolved and the apples begin to brown, 3 to 5 minutes. Remove from the heat.. Stir in the orange zest.

Unroll the crescent rolls. Pinch together the seams to create one large sheet of each package. Cut each rectangle into twelve squares.

Coat a mini muffin pan with cooking spray. Place a square of dough in each cup.

Cut the Brie into 24 pieces and place one piece in the center of each dough square. Top with the apple-walnut mixture and a pinch of brown sugar. Bring the edges of the dough square to the center and pinch to create a seal.

Bake for 10 minutes or until golden brown.

Garnish each bite with a sugared cranberry for an unexpected burst of flavor.

---

Per Serving (excluding unknown items): 2371 Calories; 71g Fat (25.9% calories from fat); 20g Protein; 435g Carbohydrate; 9g Dietary Fiber; 62mg Cholesterol; 468mg Sodium. Exchanges: 2 Grain(Starch); 2 Lean Meat; 1 Fruit; 13 Fat; 26 Other Carbohydrates.