

# Cranberry Brie Wreath

*Publix Aprons*

## **Servings: 6**

*nonstick aluminum foil*  
*1 tablespoon rosemary, finely chopped*  
*4 tablespoons cranberry-orange relish*  
*4 tablespoons Smucker's Sweet Orange Marmalade*  
*1 wedge (7 to 8 ounce) Brie cheese, cubed*  
*1 refrigerated rolled pizza crust*

## **Preparation Time: 10 minutes**

Preheat the oven to 375 degrees. Line a baking sheet with foil.

Chop the rosemary. In a bowl, combine the rosemary, cranberry relish and marmalade. Stir until blended.

Cut the Brie into small cubes.

Unroll the dough onto a baking sheet. Spread the cranberry mixture over the dough, leaving a two-inch border. Top evenly with the Brie.

Roll the dough tightly around the filling, starting at the bottom. Pinch the edges to seal. Place seam-side down and arrange in a wreath/circle shape in the center of the baking sheet. Pinch the roll together where the ends meet to seal.

Cut one-half-inch slits in the top of the dough, about two inches apart.

Bake for 25 to 30 minutes or until deep golden brown. Let stand 5 minutes to cool. Serve warm.

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Per Serving (excluding unknown items): 22 Calories; trace Fat (3.6% calories from fat); trace Protein; 6g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 0 Fat.