

# Brie Cherry Pastry Cups

*Marilyn McSween - Mentor, OH*

*1 frozen puff pastry sheet,  
thawed  
1/2 cup cherry preserves  
4 ounces Brie or  
Camembert cheese, cut into  
1/2-inch cubes  
1/4 cup chopped pecans or  
walnuts  
2 tablespoons minced  
chives*

Preheat the oven to 375 degrees.

On a lightly floured surface, roll the pastry into a 12-inch x 9-inch rectangle. Cut lengthwise into six strips and widthwise into six strips.

Gently press the puff pastry squares into greased miniature muffin cups.

Bake for 10 minutes.

Press the cups down with a wooden spoon.

Bake for an additional 6 to 8 minutes or until golden brown.

Spoon 1/2 teaspoon of the preserves into the center of each cup.

Top with the cheese, nuts and chives.

Bake for an additional 3 to 5 minutes until the cheese melts.

---

Per Serving (excluding unknown items): 1760 Calories; 95g Fat (47.7% calories from fat); 19g Protein; 215g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 686mg Sodium. Exchanges: 7 Grain(Starch); 18 1/2 Fat; 7 Other Carbohydrates.