

Brie Cherry Pastry Cups II

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Yield: 3 dozen

*1 sheet frozen puff pastry,
thawed*

1/2 cup cherry preserves

*4 ounces Brie cheese, cut
into 1/2-inch cubes*

*1/4 cup chopped pecans or
walnuts*

*2 tablespoons minced
chives*

Preheat the oven to 375 degrees.

Unfold the puff pastry. Cut into 36 squares. Gently press the squares onto the bottoms of 36 greased miniature muffin cups.

Bake for 10 minutes. Using the end of a wooden spoon handle, make a 1/2-inch-deep indentation in the center of each .

Bake the puff pastry until golden brown, 6 to 8 minutes longer. With a spoon handle, press the squares down again.

Spoon one-half rounded teaspoon of preserves into each cup. Top with the cheese. Sprinkle with nuts and chives.

Bake until the cheese is melted, 3 to 5 minutes.

Per Serving (excluding unknown items): 387 Calories; trace Fat (0.7% calories from fat); 1g Protein; 103g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 64mg Sodium. Exchanges: 7 Other Carbohydrates.