

RECIPE

Baked Brie with Spiced Red Blend



Ready in **25 minutes**

Makes **6 servings**

Ingredients

- 1 - 8oz. Brie wheel
- ¼ to ½ cup Spiced Red Blend Jelly
- ¼ cup chopped candied pecans
- Pita chips or baguette for serving

Preparation

1. Preheat the oven to 350 degrees.
2. Cut off the top rind of the brie wheel. Leave the rest of the rind on the sides and bottom. Place brie, cut side up, in brie baker or round baking dish. Top with Wine Jelly.
3. Place brie in the center of the oven for 15 minutes. Do not cover the baking dish. After 15 minutes, pull the brie out of the oven and top with the pecans. Return to the oven for an additional 5 minutes.
4. Remove brie from the oven and cover until ready to serve. Serve warm brie with pita chips, baguette slices, crackers or apple slices. Enjoy!