



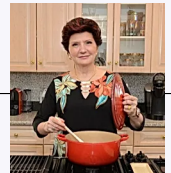
Easy Baked Brie

INGREDIENTS

- 1 package of refrigerated pie crusts (2 crusts)
- 1 wheel of Brie, 18 Oz
- 4 tbsp fig preserve
- 2 tbsp chopped walnuts (optional)

DIRECTIONS

1. Unwrap the pie crusts.
2. Lay one flat on a sheet of parchment paper.
3. With a rolling pin, roll into a slightly thinner but bigger round.
4. Remove Brie from package but leave the white skin on it.
5. Place Brie in the center of the pie crust.
6. Spread fig preserve evenly over the top of the cheese.
7. Sprinkle with chopped walnuts.
8. Roll second pie crust as you did for the first.
9. Gently place over dressed Brie.
10. Carefully cut extra pie crust around the Brie, making sure to leave an inch of crust.
11. Using a little water, moisten the edges of the bottom crust.
12. Seal together the two crusts by pressing with the tips of your fingers.
13. Make little shapes with the leftover crust and use to decorate the top.
14. Make sure to moisten the dough before placing.
15. Carefully lift the parchment paper with the Brie and place on a cookie sheet.
16. Bake in a preheated 375F oven for 30 to 35 minutes or until golden.
17. Serve hot.



NONNA'S TIPS

- The walnuts are optional so feel free to omit them.
- You can ask your kids to help make the decorations for the top with the leftover dough. My grandkids love doing that and feel like they contributed to the feast.
- You can serve the baked Brie by cutting it in small slices or by piercing a hole on the top crust and having crackers or vegetables to dip in the creamy cheese.