

# BAKED BRIE

SERVINGS: 4-6



PREP TIME: 5 MINUTES



BAKE TIME: 15 MINUTES



## Ingredients:

- 1 wheel of brie cheese
- 1/2 cup Tuscan Blue Rosemary & Pepper Honey
- 1/2 cup toasted walnuts (chopped or halved)
- Crostini

## Directions:

1. Preheat oven to 350°.
2. Place brie into a cast iron skillet or casserole dish and bake for 10 to 15 minutes, until softened but not completely melted.
3. While brie is baking, combine Tuscan Blue Rosemary & Pepper Honey and walnuts. Stir until combined.
4. When brie is ready, remove from oven and spoon the honey and walnut mixture over the brie.
5. Serve with toasted crostini.



## Notes:

Treat your guests to a gourmet combination of sweet, salty, creamy, and crunchy textures with this recipe. This elegant appetizer whips up in minutes, making it the perfect fail-safe for impromptu gatherings.