



APRICOT & WALNUT BAKED BRIE



SERVES:

4

PREP TIME:

10M

COOK TIME:

15M

VEGETARIAN

INGREDIENTS:

2 Tbsp Crofter's Organic
Premium Apricot Fruit Spread

1 Wheel of Brie

1-2 Tbsp Chopped Walnut

Assorted Crackers

DIRECTIONS:

1. Preheat the oven to 350°F and line a baking tray with parchment paper or tin foil. Set aside.
2. Score your wheel of brie lightly with a sharp knife and then add 2 Tbsp Crofter's Organic Premium Apricot Fruit Spread to the center of the wheel of brie. Top with chopped walnut and then place on the prepared baking tray.
3. Place the wheel of brie in the prepared oven for 10-15 minutes or until the brie is noticeably turning gooey. Remove from the oven and allow to cool for 1-2 minutes.
4. While the brie is cooling, spread out some of your favorite crackers and serve while the brie is still warm. Enjoy!