



# RASPBERRY & HONEY PISTACHIO BAKED BRIE



SERVES:

4

PREP TIME:

10M

COOK TIME:

15M

VEGETARIAN

## INGREDIENTS:

2 Tbsp Crofter's Organic  
Premium Seedless Raspberry  
Fruit Spread

1-2 Tbsp Chopped Pistachio

1 Tbsp Raw Honey

1 Wheel of Brie

Assorted Crackers

## DIRECTIONS:

1. Preheat the oven to 350°F and line a baking tray with parchment paper or tin foil. Set aside.
2. In a small bowl, combine the pistachios and honey and stir to coat. Set aside.
3. Score your wheel of brie lightly with a sharp knife and then add 2 Tbsp Crofter's Organic Premium Seedless Raspberry Fruit Spread to the center of the wheel of brie. Top with the honey coated pistachios and then place on the prepared baking tray.
4. 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.
5. While the brie is cooling, spread out some of your favorite crackers and berries. Serve while the brie is still warm. Enjoy!