



Baked Brie Cheese

1 sheet pastry puff dough (10" x 15")

14 ounces whole brie round

4-6 tablespoons jam (*apricot pineapple is great*)

1/4 cup coarsely chopped pecans

1 beaten egg

non-stick cooking spray



Cut two circles out of your pastry puff dough. One should be the diameter of the brie cheese plus an extra 1/4 inch. The other cut should be the diameter of the brie with about 1 inch extra all around. Place the smaller round on a sheet pan sprayed with cooking spray. Set the unwrapped brie cheese on the top. Spoon the jam on top of the brie and sprinkle the nuts on top. Carefully cover with the larger round of the pastry puff dough. Carefully press down the top around the sides to seal in the cheese. Brush with beaten egg. Use the scraps to make some leaves to put on the top and then brush them with egg.

Place cookie sheet in preheated 400 degree oven for about 20 minutes, or until lightly golden brown. Let it rest for about 5 minutes before serving.