



CRANBERRY BRIE IN PUFF PASTRY



INGREDIENTS

- 1 pkg frozen puff pastry dough
(or try phyllo for a different effect)
- 500g Brie cheese
- ½ cup cranberry sauce

INSTRUCTIONS

1. Roll out the puff pastry into a 12" square. Place the cheese in the centre of the square. Cutting within ¼ " of the edge, gently remove the top rind from the Brie. Spread the cranberry sauce on top of the cheese. Bring up the corners of the pastry to the center, and twist them together, sealing the cheese inside. Bake at 375 F for 10-15 minutes, or until pastry is golden and cheese is softened and warm through.
2. Serve with crackers.



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