Baked Brie Tarts

Description

I decided to make some baked brie bites for our tailgate last weekend. Everyone had the same reaction. They all said the competitor brie was good, but the Ile de France brie was really, really good! There was a big difference in how each brand tasted. The Ile de France cheese had a much richer and fuller flavor than the other brands of brie. Chicken Legs especially loved this. This was his first time eating brie cheese, and he loved it! We will be making these brie bites a lot!

Summary

Yield: 1
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American

Ingredients

- 12 mini phyllo tarts
- 1 Il de france brie cubed

Instructions

Preheat oven to 350.

Place a cube of brie in each phyllo tart. Sprinkle each tart with approximately 1/2 tsp brown sugar. Top with approximately 1/2 tsp chopped pecans and a dollop of honey. Bake for 15-20 minutes, until brie is melted. (use more or less of each ingredient according to your preference)