Pecan Brown Sugar and Kahula Baked Brie

Description

I LOVE brie cheese. Well, I actually love all cheeses… but that's another story. However, there is nothing quite like a good baked brie! I usually make mine topped with jam and wrapped in croissant… it's a sure-fire winner. So why was I surprised that this baby was a hit as well? Who knows! One thing I've learned is that people love a good baked brie! It's the #1 request I get when people come over or I'm invited to a party… hah If only they knew how EASY they were to throw together! And this one? Even easier… no croissant, no wrapping - quick, easy, and it will blow your mind!

Summary

Yield: 4
Source: My Life as a Mrs.
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American

Ingredients

- 13 1/5 oz wheel of brie
- 2/3 cup pecans
- 1/4 cup brown sugar
- 2 1/2 tbsp Kahlua

Instructions

Preheat oven to 350° F.

Using a knife, score a circle around the top edge of the brie (leave 1/4 inch rim).

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Take a spoon and scrape the white rind off the center circle of the brie (to the inside of the 1/4" rim).

Place brie on the center of an oven safe platter.

Mix the pecans, brown sugar, and Kahlua in a small bowl.

Carefully place the mixture in then center of the brie and spread to the edges (staying within the 1/4" rim you left).

Bake for 8-15 minutes until brown sugar/pecan mixture begins to bubble.

Be careful not to overcook (the brie will literally melt and loose its shape if baked too long).

You want it nice a warm.

Serve with crackers and apple slices.