

Holiday Brie en Croute

Description

This appetizer was served at many of my Christmas parties over the years. Enjoy! (By Rhonda Rae)

Ingredients

- 1/2 pkg Puff Pastry Sheets
- 1 egg
- 1 tbsp water
- 1/2 cup raspberry jam
- 1/4 cup toasted sliced almonds
- 13 1/5 oz round Brie cheese
- 1 pkg Crackers

Instructions

- Thaw pastry sheet at room temperature 30 minutes. Preheat oven to 400 degrees F. Mix egg and water.
- Unfold pastry sheet on lightly floured surface. Roll into 14 inch square. Cut off corners to make a circle. Spread jam to within 1 inch of pastry edge. Sprinkle almonds over jam. Top with cheese. Brush edge of circle with egg mixture. Fold two opposite sides over cheese. Trim remaining two sides to 2 inch from edge of cheese. Fold these two sides onto the round. Press edges to seal. Place seam-side down on baking sheet. Decorate with pastry scraps if desired. Brush with egg mixture.
- Bake 20 minutes or until golden. Let stand 1 hour. Serve with crackers.

NOTE: To keep from moving this appetizer around, if possible, bake on serving dish.

Summary

Yield: 12

Source: Rhonda Rae

Prep Time: 15 minutes

Category: Appetizers

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