

SWEET & SPICY BAKED BRIE

What we love most about this dish, besides how simple it is to make, is its versatility! Follow our suggestions for a delicious and easy appetizer that will stimulate the taste buds of all your buddies and will surely show your parents that you learned something for all the money they put into your education! This affordable basic hors d'oeuvre can be modified to include any garnish or spread you think would go well with Brie! For instance, if you're up for sautéing some mushrooms, you'll have a hearty opening for an autumn feast. Whatever you can imagine, you can do after you follow our basic steps.



Servings: 6 - 8
Cooking time: 15 minutes
Prep time: 15 minutes
Cost: \$18.44

Ingredients

1 sheet of puff pastry (comes frozen)
1 8 oz. round of Brie
1 jar of red pepper jelly
1 egg, beaten
All-purpose flour, about 2 tablespoons (for rolling out pastry)
Water crackers

Equipment

Baking sheet
Rolling pin
Pastry brush (if you don't have one, a spoon will work)
Whisk (if you don't have one, a fork will work)
Parchment paper

Directions

1. Thaw the puff pastry as per directions on the package. Preheat the oven to 400 degrees F.
2. First, you want to dust your working surface, hands, and rolling pin generously with flour to make sure the puff pastry does not stick. Use your rolling pin to roll it out into a large, thin piece that will accommodate the size of your Brie. Be sure not to leave the pastry too thick, or else the Brie will not soften. Place the round of Brie on the center of the square and fold each corner over the brie. There will be about 1/3 excess dough—cut it off and save it as a garnish or decoration for the top of the brie (you can shape the dough however you want or even use a cookie cutter for special designs). Place the brie seam-side down on a baking sheet covered with parchment. Baked brie makes for a messy cleanup, so using parchment paper is extremely helpful in this recipe.
3. Beat one fresh egg in a small bowl. Add 2 tablespoons of water and whisk again (this is now called an egg wash! Take the pastry brush and glaze the top and sides of the brie with the egg wash. If you don't have a pastry brush, just spoon the egg onto the brie and use the back side of the spoon to spread the egg wash gently over the dough. Place the baking sheet in the preheated oven.
4. Bake for 15 minutes, until the crust is golden brown. The Brie is ready to serve with red pepper jelly and crackers or however else you might envision it.