

## **Baked brie with preserves**

10 oz Brie, round, room temperature  
4 oz preserves, raspberry  
2oz slivered almonds or chopped pecans  
2 tsp honey  
2 ea green apples, sliced for serving  
1 ea egg, for wash  
1 ea puff pastry sheets

Line a baking sheet with parchment paper.

In center of pastry, spread preserves.

Place unwrapped brie on preserves and fold pastry neatly over the brie.

Flip over the brie so pastry seam is underneath.

Brush with a little egg white beaten with milk or water.

Bake at 375 degrees until pastry is golden brown, about 15-20 minutes.

Transfer to a serving platter and drizzle with honey.

Serve warm with additional nuts, sliced apples, and baguettes or crackers.