

CRANBERRY BRIE BITES

ingredients:

- 2 Ready to Bake Puff Pastry Sheets, Thawed
- 1 egg lightly whisked
- 5 - 6 oz. of Brie, cut into ½ inch cubes
- 6 tbsp Cranberry Preserves or Preserve of Choice
- Fresh thyme leaves for garnish

directions:

1. Preheat the oven to 400 degrees. Line a baking tray with parchment paper or a silicone liner.
2. Unroll both pastry sheets and brush with egg wash. Then, with a pizza wheel, cut the pastry into approximately 40 small squares.
3. Place one square on top of another and repeat with the rest of the pastry. You will have 20 or so doubled up squares of pastry.
4. Place pastry squares on to the parchment lined tray and bake for 10 minutes or until golden. Remove tray from oven and place brie cubes on top of the pastry puffs. Pressing them down slightly. Place back in the oven for 1-2 minutes to melt the brie.
5. Arrange the brie bites on to a serving platter and top each one with a dollop of preserves and some fresh thyme leaves.

Serve Immediately and Enjoy!

