



FINCH + FENNEL

Baked Brie with Cherry Balsamic Preserves

YIELDS: 6 Servings

INGREDIENTS:

8-oz Brie Wheel

4-6 Tbsp F+F Cherry Balsamic Preserves

1-2 Pears, sliced

DIRECTIONS:

1. Preheat your oven to 375°F.
2. Remove rind on the top portion of the Brie wheel & place the cheese into a Brie baker with the exposed cheese facing upwards.
3. Spread 2 tablespoons of F+F Cherry Balsamic Preserves on top of the Brie.
4. Layer the sliced pears on top of the preserves.
5. Bake in the preheated oven for 15-20 minutes, or until the Brie is bubbly & melted.
6. Remove from the oven & top with the remaining F+F Cherry Balsamic Preserves before serving with crusty bread or crackers.



Enjoy!

