



FINCH + FENNEL

## Cranberry Walnut Baked Brie

### INGREDIENTS:

- ¼ c Walnuts
- Leaves of 3 Sprigs Rosemary, chopped
- Leaves of 3 Sprigs Thyme, chopped
- ¼ c of F+F Small Batch Vermont Maple Syrup
- ½ c Brown Sugar
- ½ Pear or Apple, sliced
- 8 oz Brie Cheese
- ½ c F+F Cranberry Walnut Relish, divided



### DIRECTIONS:

1. Chop walnuts, rosemary & thyme. Once chopped, mix in F+F Small Batch Vermont Maple Syrup & brown sugar.
2. Slice pear or apple & set aside. Slice off the top of the Brie & place in Brie baker.
3. Layer walnuts & herb mixture on top of Brie, then add chopped fruit. Place ¼ cup F+F Cranberry Walnut Relish on top.
4. Bake at 350°F for 20-25 minutes, until golden brown. Once done, top with remaining ¼ cup F+F Cranberry Walnut Relish.
5. Serve warm, with crackers & bread.

*Enjoy!*

