



Alouette® Cranberry Brie

NIBBLEDISH CONTRIBUTOR

Ingredients

1 pkg. (13.2 oz. or 8 oz.) *Alouette Baby Brie*, Original
1 cup Ocean Spray® Cran-Fruit Cranberry Orange Sauce
2 tbsp. packed dark brown sugar
3 tsp. rum or orange extract
1/8 tsp. ground nutmeg
2 tbsp. chopped pecans

Instructions

Preheat oven to 450° F.

Remove top rind of *Alouette Baby Brie* leaving a 3" rim around the circumference of the cheese.

In a small bowl combine Cran-Fruit, brown sugar, extract and nutmeg.

Top *Alouette Baby Brie* with cranberry mixture and sprinkle with 2 tbsp. chopped pecans.

Place in an ovenproof dish and bake in a 450° F oven for 4-5 minutes.

Serve warm with assorted crackers or apple slices.
