



## 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.

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