



Baked Brie with Blueberries

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 large wheel of **brie**
- 1/2 jar of high quality, real fruit, blueberry jam (Barbara suggests Chantaine All Natural Wild Blueberry, but your favorite will do!)
- 1 pie crust (the ready-made kind is easiest, but feel free to make it from scratch!)
- 1 egg (just the white)

Instructions

1. Preheat the oven to 350.
2. Using a large, sharp, flat knife, cut the wheel in half horizontally so that you are left with two round halves (do not remove the rind). Set aside.
3. On a non-stick cookie sheet, lay out the pie crust. Trim or roll out the crust so that it is in a circular shape, twice the size of the **brie** wheel.
4. Place one half of the **brie** wheel in the center of the crust, rind down.
5. Spread the jam evenly over the **brie**.
6. Place the remaining half of the **brie** on top, rind up. It should look like a **brie** and jam sandwich!
7. Carefully fold the crust up over the **brie**, smoothing out any bubbles and wrinkles. The entire wheel should be covered by crust.
8. Once the **brie** is covered, flip it over so that the smooth side of the crust is facing up.
9. Brush the crust all over with a light egg white wash. This will make your crust golden brown. If you're feeling artistic, class up your appetizer by using the crust trimmings to make grapes, leaves, stars, hearts, letters – whatever you choose! Remember to brush your crust creations with egg white, as well.
10. Bake for 20 minutes, or until the crust is golden.

11. Serve with fancy crackers, and let the compliments commence.