

## Appetizers

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# Apricot-Glazed Baked Camembert

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Palm Beach Post

**Servings: 8**

**1 18-ounce wheel Camembert cheese**  
**1 teaspoon olive oil**  
**3 tablespoons onions, finely chopped**  
**1/3 cup apricot preserves**  
**1 teaspoon Dijon mustard**  
**1/4 teaspoon red wine vinegar**  
**2 tart apples**  
**1 tablespoon lemon juice**  
**1/4 cup slivered almonds**

Arrange a rack at the center position and preheat the oven to 350 degrees.

Line a baking sheet with foil and place the Camembert in the center of the baking sheet.

Heat the olive oil in a small skillet over medium heat. Add the onions and saute' until softened, about 2 minutes.

Remove the skillet from the heat. Add the apricot preserves and stir until the preserves are melted. Add the mustard and vinegar. Continue to stir until well combined.

Let cool for 5 minutes. Spoon the apricot mixture on top of the cheese and spread evenly.

Refrigerate, uncovered, on the prepared baking sheet for 30 minutes.

Halve and core, but do not peel, the apples. Cut each into 1/4-inch-thick wedges and toss in the lemon juice. Set aside.

Remove the cheese from the refrigerator and press the slivered almonds on top of the mixture. Bake the cheese until warm and just softened when you touch the sides, about 8 minutes.

Watch carefully so the cheese does not split and the almonds do not burn. Remove from the oven. Cool for 3 to 4 minutes.

To serve, lift the cheese on the foil to a serving plate. Cut or tear away the excess foil. Garnish the cheese with the apple wedges.

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Per Serving (excluding unknown items): 272 Calories; 19g Fat (59.8% calories from fat); 14g Protein; 14g Carbohydrate; 1g Dietary Fiber; 46mg Cholesterol; 551mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 1/2 Fruit; 2 1/2 Fat; 1/2 Other Carbohydrates.