

Baked Brie with Cranberries

Target Stores
Food Network Magazine

Servings: 8

3 tablespoons fresh cranberries,
chopped
1 1/2 tablespoons honey
1 tablespoon extra-virgin olive oil
1 clove garlic, minced
1 wheel (8 ounce) brie cheese (in a
wooden container)
crackers or crostini (for serving)

Preparation Time: 10 minutes

Preheat the oven to 375 degrees.

In a small bowl, combine the cranberries, honey,
olive oil and garlic.

Slice off the top rind of the cheese wheel.
Return to the wooden container with the lid off.
Top with the cranberry mixture.

Transfer the brie (in the container) to a small
baking dish.

Bake until slightly runny, 10 to 15 minutes.

Serve with crackers or crostini.

Start to Finish Time: 20 minutes

Per Serving (excluding unknown
items): 29 Calories; 2g Fat (50.6%
calories from fat); trace Protein; 4g
Carbohydrate; trace Dietary Fiber;
0mg Cholesterol; trace Sodium.
Exchanges: 0 Vegetable; 0 Fruit;
1/2 Fat; 0 Other Carbohydrates.

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	29	Vitamin B6 (mg):	trace
% Calories from Fat:	50.6%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	48.8%	Thiamin B1 (mg):	trace
% Calories from Protein:	0.6%	Riboflavin B2 (mg):	trace
Total Fat (g):	2g	Folacin (mcg):	trace
Saturated Fat (g):	trace	Niacin (mg):	trace
Monounsaturated Fat (g):	1g	Caffeine (mg):	0mg

