

**Appetizer**

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# **White Chocolate Brie Cups**

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**Preparation Time: 25 minutes**

**1 package (9 oz) frozen miniature phyllo tart shells**

**1 1/2 ounces white baking chocolate, chopped**

**2 ounces Brie cheese, chopped**

**1/3 cup orange marmalade**

Preheat oven to 350 degrees.

Fill each tart shell with chocolate and then cheese.

Place on an ungreased baking sheet.

Top with the marmalade.

Bake for 6 to 8 minutes or until golden brown.

Serve warm.

Yield: 15 appetizers

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Per Serving (excluding unknown items): 236 Calories; 0g Fat (0.0% calories from fat); trace Protein; 64g Carbohydrate; 5g Dietary Fiber; 0mg Cholesterol; 54mg Sodium. Exchanges: 4 Other Carbohydrates.