

Baked Brie or Camembert with Pecans

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TIS

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Ingredients / Ingrédients

- 1 small wheel of brie or camembert(9oz.)
- 1/2c. pecans
- 3TBSP brown sugar
- 3TBSP pure maple syrup
- crackers or sliced baguette, for serving

Instructions

- Preheat oven to 350 degrees. Place cheese on rimmed baking sheet, bake until softened; 15-20 mins. Transfer to serving plate; cool about 20 mins.
- While cheese cools, place nuts on separate baking sheet; bake until toasted and fragrant, 7-10 mins. Sprinkle nuts over cheese.
- In a small saucepan, combine sugar and maple syrup. Bring to a boil over medium heat; simmer until foamy, 1-2 mins. Drizzle warm sauce over slightly cooled cheese and nuts; serve with crackers or baguette.