



caramel apple baked brie;

1. (kah-ruh-mehl ah-pull bayk'd bree) *noun*. Warmed, gooey brie topped with toasted nuts and caramel sauce and served with apple slices.
2. Produces 6 servings.
3. Preparation 20 mins.
4. Oven temperature set to 350.

Ingredients;

- 1 round brie
- ¼ c. caramel sauce

- ½ c. chopped walnuts or pecans
- 2 apples, cored and sliced*

*recommend granny smith or fuji, or alternatively toasted bread

Instructions;

1. Unwrap the brie and keep in the round. Place on a parchment-lined baking sheet.
2. Chop the nuts and mound atop the brie round. Bake 8-10 minutes until warmed through.
3. Transfer to a serving plate, and drizzle with caramel. Add a sprinkle of salt for a salted-caramel taste if desired.
4. Slice apples just before serving, or if making ahead slice apples and toss with lemon juice to keep from browning.