

Baked Brie with Honey and Walnuts

Serves 10-12

Ingredients:

1 8-ounce wheel Brie
¾ cup walnut halves and pieces
¼ cup honey
1 Envy apple, sliced thin
1 Opal apple, sliced thin
1 Granny Smith apple, sliced thin
1 sleeve Club Crackers
1 sleeve Rosemary Deli Crackers
For Garnish: Fresh Rosemary

Instructions:

Preheat oven to 350 degrees F. Line a sheet pan with parchment paper. Place the brie on the parchment and top with walnuts. Bake for 10-12 minutes.

Drizzle honey over warm walnuts and brie. Arrange apple slices and crackers around the cheese. Garnish with rosemary, if desired, and serve immediately.

Love this recipe? Or have a question or comment? Leave a note on my website MarieSaba.com, or email me directly Marie@MarieSaba.com. Thanks so much for your feedback!