

Apricot-Almond Baked Brie

The Pampered Chef®

- ¼ cup finely diced dried apricots
- ¼ cup almonds, chopped
- 1 tablespoon snipped fresh parsley
- 2 tablespoons apricot preserves
- 1 teaspoon Dijon mustard

- 1 package (8 ounces) Pillsbury® Refrigerated Crescent Dinner Rolls
- 1 4-inch round (8 ounces) Brie cheese, rind included
- 1 egg, lightly beaten
- Apple or pear wedges (optional)



1. Preheat oven to 350°F. In **Classic Batter Bowl**, combine apricots, almonds, parsley, preserves and mustard; mix well.
2. Unroll crescent dough on lightly floured **Cutting Board**. Separate dough crosswise into two squares, pressing seams to seal. Place Brie on one square of dough; set aside remaining square of dough. Trim corners from first dough square, leaving about a 1-inch border around Brie. Scoop apricot mixture evenly over top of Brie.
3. Using **Creative Cutters**, cut one shape from each corner and center of remaining square of dough; set shapes aside. Trim corners of dough. Place dough over Brie, pinching seams, if necessary. Fold and crimp edges of dough to seal. Transfer Brie to **Mini-Baker**. Brush egg over entire surface of dough. Place cut-out shapes over dough; brush with egg. Bake 30-35 minutes or until crust is deep golden brown. Remove from oven; let stand 15 minutes. Serve with apple or pear wedges, if desired. Yield: 12 servings

Nutrients per serving: Calories 180, Total Fat 11 g, Saturated Fat 3.5 g, Cholesterol 30 mg, Carbohydrate 13 g, Protein 6 g, Sodium 280 mg, Fiber less than 1 g

Variation: *Jalapeño Baked Brie:* Omit mustard. Substitute finely diced bell pepper for the apricots, chopped pecans for the almonds and jalapeño jelly for the apricot preserves. Proceed as recipe directs.

Cook's Tip: If desired, 1 package (8 ounces) cream cheese can be substituted for the Brie cheese.