

Baked Brie with Pecans and Woo Dat Cajun Hot Honey



- 8 oz round brie
- ½ cup chopped pecans (or walnuts)
- 4 T Woo Dat Cajun Hot Honey
- Olive oil for drizzling
- Thyme for garnish
- Thinly sliced toasted French Bread or cracker for serving

Preheat the oven to 375. Place the brie in an oven safe dish and score the top with a knife. Combine the pecans and half of the honey in a small bowl and pour over the brie. Drizzle with additional honey and olive oil and bake for 10-15 minutes, or until cheese is bubbly and melts. Garnish with Thyme. Serve with toasted French bread or crackers—enjoy!