

# Autumn Apple and Brie Dip

1 wheel of Brie cheese (about 8 ounces)  
2 med apples, peeled, cored, and diced  
(Granny Smith or Honeycrisp work well)  
1/4 C brown sugar  
1/4 C chopped pecans  
1/4 t ground cinnamon

1/8 t ground nutmeg  
1 T unsalted butter  
1 T maple syrup  
1 T Spiced Apple Chai tea leaves  
Fresh thyme leaves (optional, for garnish)  
Crackers or sliced baguette, for serving

**PREHEAT THE OVEN:** Preheat your oven to 350°F (175°C).

**PREPARE THE BRIE:** Place the Brie wheel in a small, oven-safe dish or on a parchment-lined baking sheet.

**COOK THE APPLES:** In a medium skillet, melt the butter over medium heat. Add the diced apples, brown sugar, cinnamon, nutmeg, and Spiced Apple Chai tea leaves. Cook, stirring occasionally, until the apples are tender and caramelized, about 5-7 minutes. Stir in the maple syrup and chopped pecans and cook for another 1-2 minutes.

**TOP THE BRIE:** Spoon the apple mixture over the Brie wheel, spreading it evenly.

**BAKE:** Bake in the preheated oven for 10-15 minutes, or until the Brie is soft and melty.

**SERVE:** Remove from the oven and let it cool slightly. Garnish with fresh thyme leaves if desired. Serve warm with crackers or sliced baguette.