

Raspberry Rosemary Brie Bites

1 (8-oz.) tube Annie's crescent dough
Cooking spray, for pan
Flour, for surface
1 oz. (8-oz.) wheel brie
1/3 c. Raspberry jam or cranberry sauce
1/4 c. chopped pecans
3 TBSP butter
1 drop doTERRA Rosemary essential Oil
6 sprigs of rosemary

Preheat oven to 375° and grease a mini muffin tin. On a lightly floured surface, roll out crescent dough, and pinch together seams. Cut into 24 squares. Place squares into muffin tin slots.

Melt butter, then mix in the Rosemary Essential Oil. Baste the pastry squares.

Cut brie into small pieces and place inside the crescent dough. Top with a spoonful of cranberry sauce, some chopped pecans, and one little sprig of rosemary.

Bake until the crescent pastry is golden, about 15 minutes. Enjoy!



Rosemary

Rosmarinus officinalis

Plant Part: Flower, leaf
Extraction Method: Steam distillation
Aromatic Description: Camphoraceous, herbaceous
Sourcing Origin: Hungary

KEY BENEFITS

- Supports healthy respiratory function*
- Take internally to support healthy internal organ function*
- Apply to scalp and massage for an abundant-looking head of hair
- Helps reduce nervous tension and occasional fatigue

A Aromatic T Topical I Internal
S Sensitive—Dilute for young or sensitive skin

FROM THE BLOG: *Dry Shampoo*

Combine ¼ cup arrowroot powder and 2 drops Lavender, Rosemary, and Peppermint essential oil for a simple dry shampoo.

For the recipe, visit :
<http://doterra.com/US/en/blog/diy-dry-shampoo>

*These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.