

Christmas Baked Brie



- 1 sheet puff pastry, [thawed](#) but still cold
 - All-purpose flour, for rolling
 - 1 (8 to 12-ounce) round brie cheese (5- to 7-inches in diameter)
 - 1 large egg, beaten
 - 1-2 oz Orange Grand Marinier
 - Christmas Jam (1/3 Cup)
 - Baguette slices or crackers, for serving
1. Arrange a rack in the middle of the oven and heat the oven to 400°F. Line a baking sheet with parchment and set aside or bake your brie in brie baker
 2. Dust a work surface with a small amount of flour. Unwrap 1 sheet puff pastry and place it on the flour. Coat a rolling pin with a little flour and roll out the puff pastry into a rough 11-inch square. No need to get out a ruler; it's fine to estimate.
 3. Place 1 (8 to 12-ounce) round of brie in the middle of the pastry. Score the Top Skin with a diamond Pattern and drizzle with Grand Marinier, Top with the Christmas jam. Fold the corners over the brie, forming a neat package. Use your hand to gently press the edges against the brie and neaten up the sides.
 4. Place the wrapped brie to the baking sheet or pie plate. If the pastry has warmed and is no longer cool to the touch at this point, place refrigerate for 10 minutes, or until you're ready to bake and serve.

5. Brush the pastry all over with 1 beaten egg. Be sure to get the sides and around the folds. Try not to let the egg puddle under the brie.
6. Bake until the pastry is deep golden-brown, 35 to 40 minutes.
7. Set aside to cool for 5 to 10 minutes. This gives the hot cheese time to firm up a little. Cut into the brie early and most of it will gush right out — which is still delicious, but less tidy.
8. Use the parchment paper to transfer the brie to a serving plate. If you baked it in a Brie Baker, serve straight from the dish, but double check that the plate has cooled enough to handle.
9. Arrange sliced baguette, crackers, Apple Wedges or Fresh Sliced Pears around the brie and serve while warm.

Recipe Notes:

Though I prefer the Citrus Flavour of the Orange any flavour of Grand Marinier will do nicely.