

Baked Brie



Servings: 6

1 round brie

1 peach, diced

1/4 cup almonds, chopped

honey

sliced baguette

Cut the rind off the top of the brie cheese.

Place the brie cheese in a brie baker or in a small round pan. Bake uncovered in a 350°F oven for 15-20 minutes or until the cheese is melted.

Top the brie cheese with diced peaches and chopped almonds. Drizzle honey over top.

Serve with sliced baguette.

Enjoy!

Per Serving (excluding unknown items): 116 Calories; 9g Fat (67.5% calories from fat); 6g Protein; 4g Carbohydrate; 1g Dietary Fiber; 21mg Cholesterol; 134mg Sodium; 2g Total Sugars; trace Vitamin D; 57mg Calcium; trace Iron; 124mg Potassium; 74mg Phosphorus. Exchanges: .