

# Cranberry Brie Biscuit Dip



## Servings: 6

*For the Biscuits:*

*2 cans biscuit dough (16-oz each)*

*2 tablespoons unsalted butter, melted*

*1 tablespoon fresh parsley, chopped  
salt and pepper, to taste*

*For the Brie:*

*1 round brie (12-oz)*

*1/4 cup cheddar cheese, shredded*

*1/4 cup cranberry sauce*

*1 sprig rosemary*

Cut each biscuit in half and roll into balls. Place the biscuits in a ring around the edge of a medium skillet.

In a small bowl mix together melted butter and parsley. Brush the biscuits with the butter. Season with salt and pepper.

Remove the top rind off the brie and place in the centre of the biscuits.

Bake the brie in a 375°F oven for 10-15 minutes or until melted.

Add cheddar cheese and cranberry sauce to the top of the melted brie. Top with a sprig of rosemary.

Place back in the oven for 5-7 minutes to melt the cheddar cheese.

Serve Hot

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Per Serving (excluding unknown items): 223 Calories; 15g Fat (60.4% calories from fat); 8g Protein; 14g Carbohydrate; trace Dietary Fiber; 41mg Cholesterol; 389mg Sodium; 5g Total Sugars; trace Vitamin D; 122mg Calcium; 1mg Iron; 80mg Potassium; 178mg Phosphorus. Exchanges: .