

Cranberry Brie Biscuit Dip

Makes 6 Servings



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 cheese (12-oz)
1/4 cup grated Cheddar cheese
1/4 cup whole 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.

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

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

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