

Cranberry Brie Harvest Bread

Ingredients

- 1 round sourdough or bread of choice
- 1 wheel of brie cheese
- ½ cup of homemade cranberry sauce
- 2 TBSP of melted butter
- Fresh Rosemary & Thyme



Directions

- Preheat oven 350*
- cut the bread both vertically and horizontally
- 1" inch deep
- creating a criss cross pattern
- cut the brie into ½ cubes
- placing the brie cheese into the cut cubes of bread
- add homemade cranberry sauce
- chop fresh rosemary & thyme
- add herbs to the melted butter
- brush loaf with herbs & melted butter
- bake 10-15 minutes & Serve