

Gisela's Maple Pecan Baked Brie

Ingredients

1 (16 ounce) wheel of Brie
1/2 cup unsalted butter
2 tbsp packed brown sugar
1/3 cup maple syrup
1 cup toasted, chopped pecans
1 tsp course black pepper
Crackers, to serve

- 1- Preheat oven to 350 degrees;
- 2- Shave off the top rind of the Brie (it is easiest to do this after it has been in the freezer for ~20 minutes);
- 3- Place the cheese on a rimmed baking sheet. Bake until warm & gooey, 15- 20 minutes;
- 4- Carefully transfer to a serving platter;
- 5- While the Brie is cooling, make the praline sauce. Melt the butter in a saucepan over medium heat. Add the brown sugar, maple syrup & pecans. Cook, stirring constantly, until all ingredients are combined, 5- 10 minutes.
- 6- Dollop the warm sauce over the baked cheese & serve with assorted crackers.

Prep time: 10 min | Cook time: 25 min | Servings: 8

Enjoy!