

Guava Cashew Baby Brie

Cooking Instructions

This is an all-in-one dish.

Freezer to Oven: Preheat oven to 450°F. Leaving brie in the round pan, place pan in center of cookie sheet. Bake 15 minutes, then lower oven temperature to 300°F and bake an additional 15 minutes, until brie is heated throughout and top is golden brown. If top browns before center is heated throughout, cover lightly with a sheet of foil to prevent further browning. Let sit 5 minutes. Remove brie from pan, if desired. You can use scissors to snip the sides of the pan to provide easier access to transfer the baked brie, being careful as the pan edges will be sharp. The cheese is warm and gooey; transfer carefully using a large spatula.

Internal temp: 100°F or higher.

Serving Suggestion: An assortment of crackers and fruit. Chablis.

Please Note: Baking times are estimates and vary based on your actual oven, pan placement, item thickness, and starting temperature. For best results, heat until the brie is warmed throughout and the pastry is golden brown.



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