Cranberry Almond Baby Brie

Cooking Instructions

This is an all-in-one dish.

Freezer to Oven: Preheat oven to 450F. Leaving Brie in the pan, place pan in center of cookie sheet. Bake 15 minutes, then lower oven temperature to 300F and bake an additional 15 minutes until Brie is heated throughout and top is golden brown. If top browns before the center is heated throughout, simply 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 when transferring the baked Brie, being careful as the pan edges will be sharp. The cheese is warm and gooey, so transfer carefully using a large spatula.

Internal Temperature: 100F or higher.

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

Please Note: Cooking times are estimates and vary based on your actual oven, stovetop, or slow cooker, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.

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