Cranberry Almond Baked Brie – 1 lb

Cooking Instructions

This is an all-in-one dish.

Freezer to Oven:

1. Preheat oven to 450°F.
2. Leave brie in the round pan and place pan in the center of a cookie sheet.
3. Bake 20 minutes.
4. Lower oven temperature to 300°F and bake an additional 35–45 minutes, until heated throughout and top is golden brown.
5. If top browns before center is heated through, loosely cover with a sheet of foil.
6. Remove from pan. If desired, use scissors to snip the sides of the pan so you have easy access to transfer the baked brie. Be careful, as the pan edges will be sharp.
7. Transfer carefully using a large spatula.

Internal temp: 140°F or higher.

Serving Suggestions: Serve with 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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