

# Baked Brie Bites with Sugared Cranberries

- Prep Time: 10 minutes
- Cook Time: 20 minutes (plus overnight to chill)
- Total Time: 30 minutes (plus overnight to chill)
- Servings: 24 brie bites



## Ingredients:

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### Sugared Cranberries:

- 1  $\frac{3}{4}$  cups Baker's Corner Granulated Sugar, divided
- $\frac{1}{2}$  cup water
- 1 cup fresh cranberries

### Baked Brie:

- 2 tablespoons Countryside Creamery Unsalted Butter
- 1 orange, zested and juice reserved
- 2.5 ounces Tuscan Garden Real Bacon Bits
- $\frac{1}{2}$  cup Southern Grove Walnuts, chopped

- $\frac{1}{2}$  cup diced Granny Smith apple
  - 1 teaspoon Stonemill Ground Cinnamon
  - 4 tablespoons Baker's Corner Brown Sugar, divided
  - 2 8-ounce packages Bake House Creations Crescent Rolls
  - Carlini Cooking Spray
  - 8 ounces Specially Selected Brie Cheese Round
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## Directions:

### Sugared Cranberries:

1. In a small saucepan, combine 1 cup sugar and  $\frac{1}{2}$  cup water over low heat. Simmer until the sugar dissolves, about 3 minutes.
2. Add cranberries and remove from heat. Transfer to a bowl, cover and refrigerate overnight.
3. Drain cranberries. Roll in remaining  $\frac{3}{4}$  cup of sugar to coat. Air dry on a wire rack for 1 hour.

### Baked Brie Bites:

4. Preheat oven to 375°.
5. In a small saucepan, melt butter. Add orange juice, bacon bits, walnuts, apple, cinnamon and 3 tablespoons brown sugar. Cook over medium-high heat, stirring frequently, until sugar has dissolved and apples begin to brown, 3-5 minutes. Remove from heat. Stir in orange zest.
6. Unroll crescent rolls and pinch together seams to create 1 large sheet with each package of dough. Cut each rectangle into 12 squares.
7. Coat a mini muffin pan with cooking spray and place a square of dough in each cup.
8. Cut brie into 24 pieces and place in the center of the dough square. Top with apple walnut mixture and a pinch of brown sugar. Bring edges of the dough square to the center and pinch to create a seal.
9. Bake for 10 minutes or until golden brown.
10. Garnish each bite with a sugared cranberry for an unexpected burst of flavor



Recipe Courtesy of:  
ALDI Test Kitchen