

Baked Brie in Puff Pastry with Raspberry Preserves

Ingredients:

- 0.5 (17 ounce) packages frozen puff pastry, thawed
- 1 (8 ounce) packages brie cheese, round
- 1/8 cup toasted almonds, slices (optional)
- 1/4 cup raspberry preserves or 1/4 cup your favorite preserves



Instructions:

1. Preheat oven to 425.
2. Lightly grease cookie sheet.
3. Roll puff pastry out slightly.
4. Place cheese wheel on top (leave rind on).
5. Place preserves on top of cheese.
6. Place almonds on top of preserves.
7. Bundle Puff Pastry up and around the cheese.
8. Bake for 20-25 minutes.
9. Let cool for five minutes.
10. Serve with your favorite crackers or French bread.