



Cranberry Brie Bites

Prep time: 15 minutes

Cook time: 15 minutes

Ready in: 30 minutes

Serves: 8

Ingredients

- All-purpose flour, for dusting
- 2 sheets frozen puff pastry, thawed
- 1 (8-ounce) brie wheel, cut into 24 cubes
- 1/2 cup whole cranberry sauce
- 1/4 cup chopped pecans
- 2 tablespoons roughly chopped fresh thyme

Preparation

1. Preheat the oven to 375°F and coat a 24-cup mini muffin pan. On a lightly floured work surface, roll each puff pastry sheet into a 12x9-inch rectangle. Cut each sheet into 12 equal squares.
2. Press each square into the prepared muffin cups. Fill each cup with 1 cube of brie, a few teaspoons of cranberry sauce and pecans.
3. Bake until golden brown and crisp, about 15 minutes. Garnish with thyme. Serve warm and enjoy.