



Praline-Topped Brie

Description

default watermark



I love just about every type of cheese that exists. Brie is one of my favorites, but I love when itâ€™s paired with something else. This is an easy recipe for praline-topped brie which I recently made for a friendâ€™s 50th birthday party. Iâ€™ll be sharing more details from the party on my blog this Friday.

This brie appetizer is easy to throw together and only uses 4 ingredients. It takes about 15 minutes to make from start to finish. I served it with apple slices, but you can also serve it with crackers or

baguette-style French bread slices. I had cut the recipe out of a magazine so I'm not 100 percent sure of the original source or else I would give credit where credit is due.



This praline-topped brie makes a great appetizer for a party or dinner. You can also use sugared pecans on top of the brie. I shared my friend Anne's recipe for them [here](#).

Praline-Topped Brie

Recipe Type: appetizer

Author: Dawn

Ingredients

- 1 13 oz. round Brie or Camembert cheese
- 1/2 cup orange marmalade
- 2 tbsp packed brown sugar
- 1/3 cup coarsely chopped pecans, toasted
- apple slices and/or crackers or baguette bread

Instructions

1. Preheat oven to 350 degrees.
2. Place cheese in a shallow ovenproof dish.
3. In a small bowl stir together orange marmalade and brown sugar and spread on top of cheese.
4. Sprinkle with pecans.
5. Bake about 15 minutes or until cheese is slightly softened and topping is bubbly.
6. Serve with apple and/or crackers or baguette slices.

Linking to: [Treasure Box Tuesday](#) , [Live Laugh Linky](#), [Show & Tell Wednesday](#), [Inspire Me Please Linky Party](#), [Strut Your Stuff Saturday Link Party](#)

Date Created

2014/03/27

Author

queenie