

☆ Eliza's Baked Brie

www.motherthyme.com

Prep: 20m **Cook:** 45m **Total:** 1hr

Yield: 4-6

Dip

Family

Holiday

Side



Ingredients

- 1 round (8 ounce brie)
- 1/4 cup light brown sugar
- 1/4 cup pure maple syrup
- 1/4 teaspoon ground cinnamon
- 3/4 cup chopped pecans

Instructions

1. Preheat oven to 350 degrees.
2. Place brie in a small baking dish or pie plate and bake for about 15-20 minutes until warm.
3. Meanwhile add sugar, maple syrup and cinnamon to a small saucepan and cook over medium heat, stirring occasionally until sugar dissolves and mixture just begins boil.
4. Immediately remove from heat and stir in pecans.
5. Pour mixture over brie and serve warm.
6. The mixture might harden slightly which adds a nice sweet crunch with the warm brie however if you prefer is not so hard simply heat the pecan mixture up for a few seconds and it will soften. Same goes for the brie, if you have it sitting out, just pop it in the oven or the microwave and it will quickly warm up and become creamy.