

A wheel of buttery Brie is crowned with a glistening mix of cranberries, pecans, brown sugar and honey.



Cranberry Brie

Yields 16 servings

- 1 (8-inch) round Brie (about 2 pounds; or see Chef's Tip)
- $\frac{3}{4}$ cup dried cranberries or sweetened dried cranberries
- $\frac{3}{4}$ cup finely chopped pecans
- 3 tablespoons light brown sugar
- $\frac{1}{4}$ cup honey

Trim rind from top of Brie, leaving a $\frac{1}{2}$ -inch border. Place Brie on a microwave-safe plate. Combine cranberries, pecans and sugar; sprinkle over Brie. Drizzle with honey.

Cover and chill until ready to heat.

Microwave at high $1\frac{1}{2}$ to 2 minutes or just until cheese is softened. Serve with crackers and pear slices.

CHEF'S TIP

If you can't find a 2-pound wheel of Brie, buy four (8-ounce) rounds of Brie. Divide the topping evenly among the four rounds and microwave, two at a time, at high for $1\frac{1}{2}$ minutes. For an interesting presentation, stack the Brie on a serving tray.

This recipe is from *Christmas with Southern Living 2003*.