

Baked Brie with Brown Sugar, Maple Syrup and Pecans Recipe

Ingredients:

1 triangle of Brie or Camembert
½ cup candied pecans
3 tbsp light-brown sugar
3 tbsp pure maple syrup
1 large sour dough baguette / apples and pears for serving

Sauce Directions:

Combine equal parts maple syrup and brown sugar in a sauce pan.

Bring to a boil and then turn down the heat and let it simmer until it gets extra thick and goopy and the sugar is fully melted.

Brie Directions:

Put your brie in a 350-degree oven for 5-8 minutes (more or less) until it's warm and the cheese is just starting to ooze out the sides. Keep an eye on it - Some ovens work quicker than others and you don't want it to turn to soup!

Lightly crush your candied pecans.

To assemble: pour the syrup over the brie and top with candied pecans.

Serve with slices of toasted baguette, green apples, and yellow pears.