

holiday baked brie



1 sheet frozen puff pastry (from a 17.3 oz box of 2), thawed as pkg directs
1 round Brie cheese (14 oz) in a round container
1/3 cup dried fruit bits (from a 7-oz bag)
1/4 cup apricot jam or preserves
1 egg, beaten to blend
1 tablespoon water

Lightly flour baking sheet. Preheat oven to 375 degrees.

Unfold thawed pastry on a lightly floured surface. With lightly floured rolling pin, roll out gently to removed fold lines.

Cut Brie in half horizontally. Remove top half, sprinkle fruit bits evenly over bottom half and replace top, pressing down gently. Spread preserves on top of Brie and flip, preserve side down, onto center of pastry.

Bring pastry up around sides and over the Brie, folding the pastry into pleats, wrapping the Brie up completely and trimming excess pastry.

Turn over and place seam side down. Gather pastry scraps; reroll and cut out decorations to place on top of the pastry if desired.

(Can be prepared to this point one day ahead. Place on plate, cover with plastic wrap and refrigerate.)

Combine egg and water. Brush over top.

Bake Brie (directly from refrigerator) 25-35 minutes or until pastry is puffed and golden brown. Cool on baking sheet 10 minutes before transferring to a serving platter. Cool 20 minutes to 1 hour longer before eating to keep the cheese from oozing when cut.

Serve with crackers, bread, and fruit.

10-12 servings.