



# Baked Brie with Caramelized Fruit

Makes: 6-8 servings (appetizer)

Prep Time: 5 minutes Bake Time: 40 minutes

Total Time: 45 minutes

## Ingredients

- 4 plums, apples or pears, sliced
- 2 tbsp salted butter
- 3 tbsp real maple syrup
- 2 sprigs fresh thyme, plus more or serving
- 1 sheet frozen puff pastry, thawed
- 1 8-ounce wheel brie cheese
- 1 rounded tbsp fig jam/preserves
- 1 egg, beaten
- Coarse sugar, for sprinkling

## Instructions

Preheat the oven to 425°F.

In a medium baking dish, combine the fruit slices, butter, maple and thyme. Transfer to the oven and roast for 20-25 minutes, until the plums caramelize.

Meanwhile, lay the puff pastry flat on a parchment-lined baking sheet. Place the brie in the center of the pastry and remove a little of the rind from the top of the brie. I leave the rind on the bottom and sides intact. Spread the fig jam over top of the brie and then fold the corners of the pastry over the brie. Brush the pastry with beaten egg and sprinkle lightly with sugar. Bake for 20-25 minutes or until the pastry is deep golden brown.

To serve, spoon the caramelized fruit over the brie. Top with fresh thyme.. Eat and enjoy with your favorite bread or crackers!

Chef's Note: You can roast the fruit earlier in the day. Just rewarm them before topping the brie with them. I pop them in the same oven as the brie for about 5 minutes at the end of the cooking time.

*Recipe from Half Baked Harvest*