



Baked Brie with Cranberries & Almonds

by Linda Tott

Preheat oven to 180 C (350 F)

TO PREPARE THE BRIE: Remove top rind of cheese, leaving rind on sides and bottom in tact. Place brie, cut side up, in Brie Baker.

DIRECTIONS: In a small microwave safe bowl, combine the dried cranberries & liqueur. Microwave for about 20 seconds. Top prepared Brie evenly with marinated cranberries and sliced almonds. Place Brie Baker, without putting the lid on, in center of hot oven for 15 minutes. Remove from oven (with oven mitts) & put Brie Baker cover on Baker to keep baked brie warm and soft until ready to serve. Place hot Brie Baker on a serving platter and surround with toasted baguette slices. Remove lid just before eating.

INGREDIENTS

- 45 ml (3 tbsp) dried cranberries (Craisins)
- 20 ml (4 tsp) almond flavoured liqueur, such as Amaretto
- 3 tbsp sliced almonds
- 1 – 225g (8 oz) round Brie cheese (Prepared)
- 1 French baguette, sliced thinly and toasted on both sides, under the oven broiler