

Baked Brie with Sweetened Almonds and Honey

4 ounce round of Brie cheese*
1/3 cup sliced almonds
1/2 teaspoon powdered sugar
1 tablespoon honey

*You may use a larger piece of Brie, just multiply the other ingredients accordingly.

Slice the rind off of the top of the Brie. Place in a round ovenproof container that just fits the cheese, and bring to room temperature. In a small bowl, sprinkle the powdered sugar over the almonds. Add a few drops of water while stirring, until the sugar is dissolved. Place this mixture on top of the cheese and bake in a preheated 375 degree oven for about 15 minutes, or until the cheese is soft and runny, and the almonds are lightly toasted. Put on a serving dish and drizzle with honey.

Serve immediately with crackers and fresh fruit.

Bon Appetit... Buon Appetito... Buen Apetito... Cheers... 2 Stews

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