

Baked Berry Brie

Servings: 6 to 8

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Active Time: 10 minutes

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Total Time: 15 minutes

Ingredients

1 (227 g) small, round brie

1/4 cup (80 g) raspberry jam

Approx. 1/2 cup (50 g) fresh raspberries

Approx 1/2 cup (50 g) fresh blueberries

1 tbsp honey (optional)

To serve: crackers, sliced apples, pretzel rods

You can substitute the raspberry jam for any flavor you have on hand. Some suggestions include strawberry, mixed berry, orange marmalade, [lemon curd](#), anything that you enjoy would also be nice [here](#)!

Directions

Preheat the oven to 350 F/175 C. Line a baking sheet with parchment paper and set it aside.

Slice the brie round in half lengthwise, through the equator, and place on the prepared sheet with the cut sides up.

Spread half of the jam on one piece of the brie. Place the other piece of the brie on top of the jam, cut side down.

Spread the remaining jam over the top of the brie and arrange the berries in whichever pattern you like. I opted for a striped pattern.

Drizzle the top of the brie with honey. This can be omitted if you like, it's just there to make the berries look shiny.

Place the baking sheet in the preheated oven and bake for 5 to 7 minutes, or until it starts to ooze but not completely melt. You want the brie to retain its shape, so don't be tempted to overbake it. Transfer the brie to a serving plate by lifting the parchment paper and sliding the brie off.

Serve with crackers, apple slices, pretzel rods, or anything else you can think of that would benefit from some fruity/cheesy goodness.