

BAKED BRIE WITH ALMOND BUTTER AND JAM



EMILY G'S™
JAM OF LOVE

- 1 sheet frozen puff pastry, thawed
- 1 brie wheel
- 1/2 c almond butter
- 1/4 c **Emily G's Jalapeno Raspberry Jam** or
Emily G's Topsy Onion Jam
- 1 large egg
- 1 T water

Thaw puff pastry according to package directions and unfold onto a lightly floured surface. Using a rolling pin, gently roll to seal any cracks in pastry. Spoon jam on the center of the puff pastry to match the size of the brie wheel. Coat brie wheel with almond butter, as if you are frosting a cake and place on top of jam on the puff pastry. Make sure the side that comes in contact with the jam has the majority of the almond butter, as this will ultimately be the top layer. Next, fold pastry up over the cheese to cover. Trim excess pastry and press to seal seams.

Whisk egg and water in a small bowl and lightly brush the seams of the puff pastry. Place seam-side down on a baking sheet and lightly brush a final layer of egg wash over the top.

Bake at 400° for 30 min, until puff pastry is lightly brown and crispy.

Serve with crackers, toast rounds, apples, asian pear, etc.

Option: Utilize the pastry scraps for decorations on the top of the brie wheel. You can cut shapes with scissors or cookie cutters.