

## *Baked Blueberry Brie*



### Ingredients

1 wedge brie cheese, approximately 8 oz.

1 sheet frozen puff pastry, thawed at room temperature until soft

¼ cup blueberry jam

1 egg beaten with 1 tsp. water or milk

### Procedure

1. Lay the puff pastry flat. Do not try to unfold the puff pastry if it is at all still frozen or it will break. Once it is unfolded, slightly roll if necessary to remove the creases.
2. In the very center of the spoon the blueberry jam, in the shape of the brie.
3. Place brie on top of jam. Fold up sides of dough until they meet in the middle on top of the brie. As needed, trim extra dough with a pair of kitchen shears.
4. Pinch together the seams of the dough tightly (this will be the bottom).
5. Use extra dough to cut out designs to “glue” on the top if desired, or discard extra dough.
6. Wrap tightly in plastic wrap and freeze for at least 8 hours. (don’t overlook this step or your cheese will melt too quickly).
7. When ready for service, preheat oven to 400°F.
8. Unwrap brie and place seam side down on a lined sheet pan. Brush the top and sides with the egg wash.
9. Bake for approximately 15-20 minutes, or until brown and crispy, and puffy.
10. After removing from oven, let sit for 5 minutes to allow the cheese to cool slightly.
11. Serve with crackers or bread.