

Olallieberry Baked Brie in Puff Pastry Recipe

Ingredients:

1 inch round of brie
1 sheet of Pepperidge Farm Puff Pastry sheet, defrosted
2 tbsp butter
¼ cup slide almonds
4 tablespoons olallieberry preserves

Directions:

1. Wrap brie in puff pastry, being careful that seams are closed
2. Spread preserves in middle of brie and fold up the sides.
3. Bake at 350 degrees for 35-40 minutes or until golden brown
4. Meanwhile saute almonds in butter. When ready to serve, ladle the almond over the brie and serve warm.

Note: You can also spread the fruit preserve on the top of the brie before wrapping the puff pastry.