

CRANBERRY BRIE BITES

Please refer to original blogpost on Laneylus.com for recipe details.



MY NOTES

INGREDIENTS

A small wheel of Brie
Cranberry Sauce
Crescent Roll Dough
Rosemary (optional)

INSTRUCTIONS

1. Preheat oven to 425° and spray mini muffin tin with cooking spray.
2. Roll out crescent dough and cut into even(ish) pieces. Mine were about 3x3". Place one piece of dough into each muffin cup. Brush egg wash onto the protruding edges of the crescent dough.
3. Cut brie into cubes and place a piece into each piece of dough.
4. Scoop about half a teaspoon of cranberry sauce into each piece of dough, next to the brie.
5. Place a tiny sprig of rosemary on each cup.
6. Bake for 12 minutes or until golden brown. Keep watch so they don't get overdone.
7. Display on a pretty plate and enjoy!