THE J.M. SMUCKER Co

# Baked Brie with Apricot Preserves

Want a quick yet delectable appetizer? This delicious apricot baked brie recipe makes a creamy wheel of sweet and tangy perfection, and the walnuts add a satisfying textural contrast. Serve it with crackers, bread or sliced fruit.

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 5 mins | 15 mins | 16 | Easy |

## Ingredients

- 1/4 cup Apricot Preserves
- -OR-
- 1/4 cup Natural Apricot Fruit Spread
- 1 (8-ounce) round brie cheese
- 1/4 cup chopped walnuts

## Directions

**Step 1: Prep oven & brie.**

HEAT oven to 350°F. Carefully remove the top rind of the brie with a sharp knife. Discard or compost the rind. Place brie in an oven-safe dish.

**Step 2: Add toppings.**

Mix apricot fruit spread and walnuts in a small bowl. Spoon over top of brie.

**Step 3: Warm brie.**

BAKE 12 to 15 minutes or until center is slightly melted. Remove from oven. Let stand 10 minutes.

**Step 4: Enjoy.**

Serve with crackers, toasted bread, fruit or even graham crackers … and savor the mouthwatering goodness.

## Images