

CAN YOU BELIEVE

it's already
december?



Dear

I've set aside January especially for you. I'm looking forward to pampering YOU after the busy holiday season! We'll plan the recipe for your Party as we get closer to the date. In the meantime, **enjoy this recipe during your upcoming celebrations!**



PARTY
PLANNING TIP

While visiting family and friends during the holidays, ask them to set aside the date for our upcoming Party.

The more guests you have at your Party, the more FREE and DISCOUNTED products you can get!

I'll be in touch soon. Feel free to contact me over the holidays for more entertaining and gift ideas.



enjoy the season!

The Pampered Chef®

Baked Brie with Apples & Cranberries

- ½ medium apple
 - ¼ cup (50 mL) sliced almonds
 - ¼ cup (50 mL) sweetened dried cranberries
 - 1 tbsp (15 mL) packed brown sugar
 - ¼ tsp (1 mL) **Korintje Cinnamon**
 - 1 tbsp (15 mL) butter or margarine, melted
 - 1 4-in. (10-cm) round (8 oz/250 g) Brie or Camembert cheese with rind, room temperature
- Apple wedges or assorted crackers (optional)



Preheat oven to 350°F (180°C). Chop apple with **Food Chopper**. Combine apple, almonds, cranberries, sugar and cinnamon in **Small Batter Bowl**; mix gently. Stir in butter just until ingredients are moistened.

Cut Brie in half horizontally using **Utility Knife**. Place one half of Brie, rind side down, on **Small Bar Pan**. Spoon half of the apple mixture onto bottom half of Brie, spreading evenly. Top with remaining half of Brie, rind side up. Spoon remaining apple mixture over Brie.

Bake 12 – 15 minutes or until Brie begins to soften. Serve with apple wedges or assorted crackers, if desired.

Yield: 8 servings

Nutrients per serving (not including optional ingredients): Calories 150, Total Fat 11 g, Saturated Fat 6 g, Cholesterol 30 mg, Sodium 190 mg, Carbohydrate 7 g, Fiber 1 g, Protein 7 g

Cook's Tips:

Variation: Baked Brie with Pesto & Mushrooms: Using Food Chopper, chop 4 ounces mushrooms (1 cup/250 mL) and ½ cup (125 mL) seasoned croutons. In **Small (8-in./20-cm) Sauté Pan**, cook mushrooms in 2 teaspoons (10 mL) olive oil 2 – 3 minutes over medium-high heat; remove pan from heat. Add chopped croutons and ¼ cup (50 mL) prepared basil pesto; mix gently. Assemble and bake Brie as recipe directs. Garnish with red bell pepper strips.

Prepared basil pesto, which is often packaged in tubs, can be found in the refrigerated fresh pasta or Italian foods section of the supermarket. Its distinctive flavor comes from fresh basil leaves, garlic, pine nuts, Parmesan cheese and olive oil.

Brie is a French cheese known for its soft texture and downy, white rind. When preparing Brie, leave the rind on the cheese. The entire cheese is edible, including the rind. An 8-oz. (250-g) wedge of Brie can be substituted for the round.