

Apple Pie Baked Brie

written by The Recipe Exchange | November 3, 2016

Ingredients

4-6 ounces brie cheese
10 ounces (1/2 a can) apple pie filling
1/4 cup chopped pecans
2 tablespoons caramel ice cream topping
1 sheet crescent roll dough (They now make it in sheets without seams which is great!)
1 tablespoon butter, melted
apple pie spice for garnish

Directions

Preheat oven to 350F

Place crescent roll dough on a cookie sheet sprayed with nonstick spray.

Place brie in the middle of the dough.

Top brie with apple pie filling, pecans, and caramel.

Take the ends of the dough fold to cover the brie. Pinch the dough together to seal.

Brush top of dough with melted butter and sprinkle with apple pie spice.

Bake for 15-20 minutes or until the crescent dough has browned and is cooked through.

Remove and serve with apples, crackers, graham crackers, or toasted bread.