

Baked Brie with Pecans

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Ingredients

1 small wheel of Brie or Camembert (about 9 ounces)
1/2 cup pecan pieces
3 tablespoons light-brown sugar
3 tablespoons pure maple syrup
crackers or sliced baguette, for serving

Directions

Preheat oven to 350 degrees. Place cheese on a rimmed baking sheet; bake until softened, 15 to 20 minutes. Transfer to a serving plate; cool about 20 minutes.

While cheese cools, place nuts on a clean baking sheet; bake until toasted and fragrant, 7 to 10 minutes. Sprinkle nuts over cheese.

In a small saucepan, combine sugar and maple syrup. Bring to a boil over medium heat; simmer until foamy, 1 to 2 minutes. Drizzle warm sauce over slightly cooled cheese and nuts; serve with crackers or baguette.