

# Praline Brie Recipe

written by The Recipe Exchange | June 11, 2015

## **Ingredients**

$\frac{1}{2}$  cup packed brown sugar  
 $\frac{1}{4}$  cup granulated sugar  
2 tablespoons light corn syrup  
 $\frac{1}{2}$  cup water  
2 tablespoons butter  
 $1\frac{1}{2}$  teaspoons vanilla  
1 cup chopped pecans  
1 round of brie  
apples, pears, grapes, and crackers for serving

## **Directions**

Add brown sugar, granulated sugar, corn syrup, water, and butter to a medium skillet over medium heat. Stir to combine and cook until praline sauce has thickened enough to coat the back of a wooden spoon. Remove from heat and stir in vanilla and pecans.

Place brie into a rimmed serving platter. Pour hot praline sauce over brie.

Serve with sliced apples, pears, grapes, and / or crackers.