



Sharing Life, Love and Food

# All Natural Croccantini®

## ARTISAN CRACKERS



### Croccantini CREATIONS **Baked Brie with Cranberries**

The variety of flavors in this recipe really adds something extra.

#### Ingredients:

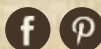
- 8 ounces brie cheese round
- 1 tablespoon maple syrup
- 1/4 cup fresh cranberries, chopped
- 2 teaspoons fresh thyme leaves
- 1/2 teaspoon orange zest

#### Preparation:

1. Preheat oven to 400F.
2. Place brie on a baking sheet lined with parchment paper.
3. Pour the maple syrup over the top of the cheese.
4. Add cranberries and sprinkle with thyme and orange zest.
5. Place in oven, and bake 20-25 minutes, until brie is soft when cut.
6. Remove from oven, and carefully transfer to a serving plate. Serve immediately.

Recipe and photo from [Delicioushappens.com](http://Delicioushappens.com)

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