Raspberry Inspired Baked Brie

Serves 10

1 Sheet of frozen puff pastry, thawed

2/3 cup raspberry preserves

1- 13.2oz round of Brie

1 large egg

1 tablespoon water

Apple Slices

Fresh raspberries for garnish

Preheat oven to 400 degrees

Line a baking sheet with parchment paper.

Lightly dust surface with flour and roll the puff pastry to a 14 inch square.

Cut the pastry into a 12 inch round.

Spread the jam into a 4 inch circle in the center of the pastry.

Fold the pastry around the cheese, tucking the edges under to enclose pinch edges to seal.

Place the brie onto the parchment lined baking sheet.

Beat the egg with water to make an egg wash.

Yu can use some of the puff pastry scraps to make a decorative top on the brie, use the egg wash to adhere the pieces to the brie.

Brush the entire brie with egg wash.

Place in the center rack in the oven and bake for 30 -35 minutes or until golden brown.

Chill for at least 30 minutes before serving.

Serve with apples slices and garnish with fresh raspberries.