

## Maple Pecan Brie



Servings:

**10-12**

Prep Time:

**10 minutes**

Cook Time:

**20 minutes**

### Ingredients

- 8 oz Triple Cream Brie Wheel
- 3 tbsp Pure Maple Syrup
- 2 tbsp Brown Sugar
- 1 tsp Ground Cinnamon
- $\frac{3}{4}$  cup Chopped Pecans
- 1 Bread Boule

### Method of Preparation

#### Step 1

Preheat oven to 350°F. Cut top of bread boule off. Do not discard.

Remove casing from cheese wheel.

#### Step 2

Place brie wheel in center of the bread. Cut around the edge and scoop out the circle for the cheese to fit.

Slice around the edge of the bread, not cutting all the way through.

#### Step 3

Place brie in the bread. Cover with the top of the bread.

Transfer to a parchment lined sheet pan. Bake for 20-25 minutes until cheese has melted.

#### Step 4

In the meantime, heat maple syrup, brown sugar, and cinnamon in a sauce pan. Whisk until melted.

#### Step 5

Turn off heat and mix in chopped pecans.

#### Step 6

Remove bread from oven. Top cheese with pecan mixture. Drizzle with 1 tbsp maple syrup (optional). Slice top of the bread into pieces for dipping.

Enjoy!

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