

MORTON & BASSETT SPICES®

## *Baked Brie Bread Bowl*



- 1 round boule bread loaf
- 1 wheel of Brie
- ½ cup cranberry sauce
- 1 tablespoon aged balsamic vinegar
- 1 teaspoon olive oil
- ½ cup candied pecans, chopped
- ½ teaspoon Morton & Bassett Rosemary
- ¼ teaspoon Morton & Bassett Thyme

Preheat the oven to 350°F. Cut off the rind of the Brie and the top off the loaf of bread. Set the Brie on top of the loaf and trace it with a knife. Scoop out the bread interior so the Brie perfectly fits inside. Place the Brie in the emptied out bread bowl. Drizzle with olive oil. In a small bowl, combine cranberry sauce with aged balsamic vinegar. Top the Brie with the cranberry sauce, followed by M&B Rosemary and M&B Thyme. Set in the oven for 25 minutes. Once the Brie is nice and melted, serve the bread bowl on a serving platter and top with candied pecans.

**Servings: 6 | Time: 35 minutes**



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