



Cranberry Walnut Baked Brie

Keep this recipe handy so you can whip up a gourmet style appetizer fast. This is easy to make, with only 5 ingredients and 20 minutes you have a finished dish that is really yummy.

Ingredients:

Small Wheel of Brie

Dried cranberries

Walnuts, halved

1/2 tsp sea salt (try our Fleur de Sel, Sel De Gris, Pink Himalayan, Hawaiian Black, Spanish Rosemary or Vintage Merlot Sea Salts)

Honey and or Cranberry Pear White Balsamic for drizzling

Directions:

Line a baking sheet with parchment paper and preheat oven to 375 degrees. Place the wheel of brie on the baking sheet and bake in the preheated oven for 10 to 15 minutes until the cheese is soft.

Place soft cheese on a platter and top with cranberries and walnuts. Sprinkle with the Fleur de Sel organic sea salt and drizzle with honey. Serve immediately with crackers.

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