

# BAKED BRIE A LA FRUIPEÑO

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## INGREDIENTS:

- 1 wheel Brie cheese
- Chopped nuts or dried fruits (*optional*)
- 1 Pepperidge Farm Pastry Sheet
- 1/2 - 1 jar **Fruipeño** jammin' strawberry jam

## DIRECTIONS:

Unfold pastry sheet and place Brie in center. Cover top and sides with jam and other toppings of your choice. Bring the four corners of the pastry sheet up and pinch together to close around Brie; twist to form fancy top. Bake on cookie sheet at 400° F for 25-30 minutes until pastry is golden brown.

**Serve with crostinis.**

[fruipeño.com](http://fruipeño.com)

