Brie Baked in Phyllo Dough

Show: Nov. 14th

Ingredients: Makes 1 Brie round

1 Rnd Brie (3"-4" diameter)
3 Sheets Phyllo Dough (remember to thaw overnight in fridge)
1/4 cup Preserves (Ginger, Apricot, Strawberry etc or Chutneys)
1/4 cup Butter, unsalted, melted (or Veggie Spray)

Procedure:

Preheat oven to 375°F.

Lay one sheet of Phyllo on a flat surface. Brush 1-sheet of Phyllo with butter or spray evenly. Place 1-round of Brie Cheese in the center of the dough. Place 1/4 cup preserves on top of cheese. Fold the dough over the cheese and tuck in the edges from the bottom. Lay out 1 sheet of Phyllo dough, coat with butter or oil, the same as before. Place wrapped cheese, upside down, in the center and fold the dough over, tucking in the edges. Again lay out 1 sheet of Phyllo dough and place the wrapped cheese, this time right side up, i.e., the preserve side up. Fold the dough up around in a free form, assuring that it is tight around the sides, leaving it loose on top to resemble ruffles.

Bake in the center of preheated oven at 375°F for about 15-25 minutes or until golden brown.

Note:
This can then be wrapped in foil and frozen until ready to use. (Will keep in freezer up to 2-months. Remove wrapping, spray with veggie oil or brush with butter. Place it still frozen in preheated oven at 375°F and bake until golden brown, about 20-25 minutes.

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