

HOLIDAY HONEY BRÛLÉE BRIE

Ingredients:

- 1 (8 ounce) wheel triple cream brie, top rind cut off
- ◻ 1 tablespoon honey, plus more for drizzling
- ◻ 1 tablespoon turbinado sugar
- ◻ Crostini, crackers and/or crudité for serving



Instructions:

- Preheat oven to 350F.
- Place brie onto a heatproof plate, cut-side up. Spread honey evenly over the top of the brie.
- Top with an even layer of sugar.
- Bake brie for 7 to 9 minutes.
- Preheat broiler. Place brie under broiler and broil for about 2 to 3 minute or until sugar melts and caramelizes. (alternatively, remove brie from oven and brulee top of brie with a hand held torch). Remove from heat and allow sugar to cool and harden, 1 to 2 minutes.
- Serve with crostini OR CRACKERS.