

Baked Brie with Raspberry Bites

Ingredients

- 4 to 5 oz Brie cheese, rind trimmed and diced (this is a soft cheese, so it will be a little sticky)
- 1 small jar red raspberry preserves (you won't use the whole jar)
- 2 pkgs (15 count each) frozen mini phyllo dough shells, thawed
- Sliced, toasted almonds, if desired

Variations/Hints

You can really use any other fruit preserves you have on hand (but raspberry goes best with Brie). The nuts are a nice touch and are classically served with a baked brie, but if you don't like nuts, don't use them. The tarts taste just as good without them. The appetizer can be served warm or cold. If your family really likes this, by the phyllo dough whenever you find it, because sometimes the stores don't have it.

Before and after cooking



Instructions

SAUCE

- Preheat the oven to 350 (always remember to preheat the oven).
- Put the shells on a baking sheet. Do not grease the pan, else you will not get the true crispiness you want from the crust.
- Start with putting 3 pieces of the Brie into each of the shells. Keep distributing the cheese until it is all in the shells, and all used up. Brie is so good you don't want to waste a single bit.
- Top the Brie with 1/4 teaspoon (or a little more if you like) of the red raspberry preserves. I like a little bit more, trying to figure out the right amount to totally cover the cheese. But then of course you won't be able to tell if the cheese is melted enough. Catch 22 here.
- Bake for 5 to 7 minutes or until the cheese is softened. A word of warning, they won't melt totally; but you want them gooey looking.
- Top each shell with a couple slices of almonds, if desired.
- Serve and enjoy!