

Apple & Cranberry Brie Bites

Makes 10 -12

1 8 oz wheel of brie, some rind removed, cut into 1 ½" pieces

1 package puff pastry, thawed in the refrigerator

½ cup Apple Cranberry Chutney or jam

1 egg plus 2 tablespoons water, slightly beaten

Preheat oven to 375. Cut the puff pastry into 4-5" squares. Place one piece of brie in the center of each piece of pastry and top with 1 tablespoon of chutney. Gently gather the edges of the pastry up around the brie and twist at the top. Brush with egg wash and place on parchment on a baking sheet. Bake for 18 minutes or until golden brown. Serve immediately with crackers and apples slices.