



# 5-Ingredient Cranberry Brie Swirls

Makes: 16 swirls

Prep Time: 5 minutes Bake Time: 25 minutes

Total Time: 30 minutes

## Ingredients

- 1 sheet frozen puff pastry, thawed
- 3 tbsp salted butter, melted
- 6 ounces Brie cheese, rind mostly removed and finely diced
- 3/4 cup dried cranberries
- 2-4 tbsp cinnamon sugar, using more or less to taste (see Chef's Notes)

## Instructions

Preheat oven to 375°F. Line a baking sheet with parchment paper.

Unroll the puff pastry on a clean work surface. Brush the pastry with 1 tablespoon melted butter and then sprinkle with 1-2 tablespoons cinnamon sugar. Sprinkle the diced brie and cranberries evenly over the pastry.

Starting at the long end, roll the pastry up as tightly as possible (like a cinnamon roll). Brush the roll with the remaining melted butter and then sprinkle the roll with cinnamon sugar to coat. Using a sharp knife, cut into 16 swirls.

Place the swirls on the prepared baking sheet and bake 15-25 minutes or until the cheese is bubbly and the pastry golden. Allow to sit on the pan about two minutes and before transferring to a serving plate. Serve warm.

## Chef's Notes:

To Make Ahead: Follow above steps and after placing the swirls on a parchment lined baking sheet, cover and keep in the fridge for up to 2 days. When ready to bake, preheat the oven and bake the swirls as directed.

Cinnamon Sugar: mix 1/4 cup sugar with 1 tablespoon ground cinnamon. Store in an airtight container.

*Recipe by Half Baked Harvest*