

# Cranberry Brie Bites

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## Ingredients:

- 1 (8-oz.) tube crescent dough
- Olive oil spray
- Flour, for surface
- 1 (8-oz.) wheel of brie
- 1/2 cup whole berry cranberry sauce
- 1/4 cup. chopped pecans or nuts of choice
- 6 sprigs of rosemary, cut into 1" pieces
- Honey (for drizzling)
- Mini muffin tin (this will make 24 brie bites)

## Directions

1. Preheat oven to 375° and grease a mini muffin tin with cooking spray. On a lightly floured surface, roll out crescent dough, and pinch together seams. Cut into 24 squares. Place squares into muffin tin slots. It doesn't need to be a perfect fit!
2. Cut brie into small pieces and place inside the crescent dough. Top with a spoonful of cranberry sauce
3. Bake on the center rack until the crescent pastry is golden, about 15 minutes
4. Top with some chopped pecans, and one little sprig of rosemary. Let cool before removing from the muffin tins.
5. Drizzle with honey and enjoy!

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MADE WITH LOVE

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by Teresa Forchard