



Baked Brie with Honeyed Raspberries & Walnuts

Prep time: 15 minutes | Cook time: 15 minutes | Total time: 30 minutes

LIST of INGREDIENTS:

½ Cup (2 ounces) Toasted Walnuts

¼ Cup Honey

1 Tsp. Balsamic Vinegar

½ Tsp. Finely Chopped Fresh Rosemary

1 Pkg. (6 oz. or 1 1/3 cups) Driscoll's Raspberries

1 wheel (13.3 oz.) Ripe Brie, Box Reserved, Top Rind Sliced Off, Cheese Chilled

Wafer Crackers or Baguette Slices for serving

the Method:

Preheat oven to 350°F.. Spread the Walnuts on a rimmed baking sheet. Bake, stirring occasionally until lightly toasted and fragrant, about 10 minutes. Transfer to a plate.

Meanwhile, place Brie in its box on baking sheet. Bake until warm and the top is softened, but not until cheese is oozing, about 15 minutes.

Transfer cheese in box to serving platter. Stir honey, vinegar, and rosemary together in a medium skillet over medium heat just until warm.

Gently fold in raspberries and walnuts with a rubber spatula. Pour raspberry mixture over warm cheese. Serve at once, with crackers for spreading.

