

## Baked Brie



**1 pound brie (2 wheels)**  
**3 tubes Pillsbury crescent roll**  
**3 whole apples, sliced**

Categories: Appetizers, Holiday

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

*Per Serving (excluding unknown items): 174 Calories; 12g Fat (62.1% calories from fat); 8g Protein; 8g Carbohydrate; 1g Dietary Fiber; 38mg Cholesterol; 293mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Fruit; 1 1/2 Fat.*

**Carolyn T's  
Cookbook**

Servings: 12

*Notes: Very easy appetizer, although it's best to make this just before baking. If the dough sits out at room temperature it darkens and doesn't rise as well.*

**Preparation Time: 15 minutes**

Start to Finish Time: 30 minutes

1. You need 3 tubes of crescent roll dough to make 2 appetizers, just in case you questioned the quantities.
2. Unroll the 3 tubes of dough and divide them into two groups. With one group "cut and paste" so to speak, the pieces to make a large sort-of round shape. Place the chilled brie round in the center and gently pull the dough up around the edges. Generally I trim the outside edges to make them fit better and throw away the excess. Be very gentle since pulling the dough can separate the rolls at the perforations, and you do not want the cheese to melt out during baking. Dampen your finger in cold water to help seal edges, if needed.
3. Follow instructions on the dough tube, but usually these are baked at 350° for about 15 minutes, until the rolls are golden brown. Remove from the oven and allow to sit a few minutes if desired. Then place the brie wheels on a plate and microwave on high for about 1-2 minutes (no more than that) and serve with apple slices.