



Baked Brie Bites With Sugared Cranberries

READY IN



510 min.

SERVINGS



24

CALORIES



200 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 8 ounces specially selected brie cheese round
- 4 tablespoons baker's corner brown sugar divided
- 2 tablespoons countryside creamery butter unsalted
- 1 cup cranberries fresh
- 16 ounce bake house creations crescent rolls
- 0.5 cup apples i use 2 granny smith apples diced
- 1.8 cups baker's corner granulated sugar divided
- 1 teaspoon stonemill essentials ground cinnamon
- 1 orange zest

- 2.5 ounces tuscan garden real bacon bits
- 0.5 cup southern grove walnuts chopped
- 0.5 cup water

Equipment

- bowl
- sauce pan
- oven
- wire rack
- mini muffin tray

Directions

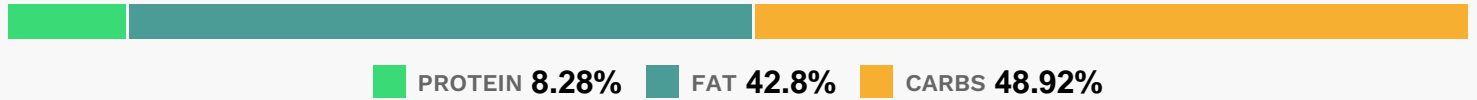
- Sugared Cranberries: In a small saucepan, combine 1 cup sugar and 1/2 cup water over low heat. Simmer until the sugar dissolves, about 3 minutes.
- Add cranberries and remove from heat.
- Transfer to a bowl, cover and refrigerate overnight.
- Drain cranberries.
- Roll in remaining 3/4 cup of sugar to coat. Air dry on a wire rack for 1 hour.
- Baked Brie Bites: Preheat oven to 375 degrees F.
- In a small saucepan, melt butter.
- Add orange juice, bacon bits, walnuts, apple, cinnamon and 3 tablespoons brown sugar. Cook over medium-high heat, stirring frequently, until sugar has dissolved and apples begin to brown, 3-5 minutes.
- Remove from heat. Stir in orange zest.
- Unroll crescent rolls and pinch together seams to create 1 large sheet with each package of dough.
- Cut each rectangle into 12 squares.
- Coat a mini muffin pan with cooking spray and place a square of dough in each cup.
- Cut brie into 24 pieces and place in the center of the dough square. Top with apple walnut mixture and a pinch of brown sugar. Bring edges of the dough square to the center and pinch

to create a seal.

Bake for 10 minutes or until golden brown.

Garnish each bite with a sugared cranberry for an unexpected burst of flavor.

Nutrition Facts



Properties

Glycemic Index:10.38, Glycemic Load:10.48, Inflammation Score:-1, Nutrition Score:1.8595652243365%

Flavonoids

Cyanidin: 2.04mg, Cyanidin: 2.04mg, Cyanidin: 2.04mg, Cyanidin: 2.04mg Delphinidin: 0.32mg, Delphinidin: 0.32mg, Delphinidin: 0.32mg, Delphinidin: 0.32mg Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg, Malvidin: 0.02mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Peonidin: 2.05mg, Peonidin: 2.05mg, Peonidin: 2.05mg, Peonidin: 2.05mg Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg, Epigallocatechin: 0.04mg Epicatechin: 0.38mg, Epicatechin: 0.38mg, Epicatechin: 0.38mg, Epicatechin: 0.38mg Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.28mg, Myricetin: 0.28mg, Myricetin: 0.28mg, Myricetin: 0.28mg Quercetin: 0.72mg, Quercetin: 0.72mg, Quercetin: 0.72mg, Quercetin: 0.72mg

Nutrients (% of daily need)

Calories: 200.27kcal (10.01%), Fat: 9.91g (15.24%), Saturated Fat: 4.52g (28.24%), Carbohydrates: 25.48g (8.49%), Net Carbohydrates: 25g (9.09%), Sugar: 18.94g (21.05%), Cholesterol: 16.18mg (5.39%), Sodium: 305.03mg (13.26%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.31g (8.63%), Manganese: 0.12mg (5.94%), Vitamin B2: 0.06mg (3.41%), Phosphorus: 27.46mg (2.75%), Vitamin B12: 0.16µg (2.63%), Calcium: 24.14mg (2.41%), Copper: 0.05mg (2.35%), Selenium: 1.62µg (2.32%), Iron: 0.4mg (2.23%), Folate: 8.86µg (2.22%), Zinc: 0.31mg (2.08%), Vitamin B6: 0.04mg (2.03%), Fiber: 0.47g (1.89%), Vitamin A: 91.84IU (1.84%), Vitamin C: 1.42mg (1.72%), Magnesium: 6.53mg (1.63%), Vitamin B1: 0.02mg (1.1%), Potassium: 35.88mg (1.03%)