



Brie in Puff Pastry with Cranberry Sauce

READY IN



115 min.

SERVINGS



12

CALORIES



284 kcal

SIDE DISH

Ingredients

- ☐ 1 cup cranberries fresh
- ☐ 6 tablespoons brown sugar packed
- ☐ 1 tablespoon orange juice
- ☐ 0.5 teaspoon orange zest grated
- ☐ 1 tablespoon butter
- ☐ 0.3 cup almonds sliced
- ☐ 1 sheet puff pastry frozen thawed (from 17.3-oz package)
- ☐ 14 oz round of président brie
- ☐ 1 eggs beaten

- ☐ 1 serving fruit fresh assorted sliced

Equipment

- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ wire rack

Directions

- ☐ In 1-quart saucepan, mix cranberries, brown sugar and orange juice.
- ☐ Heat to boiling, stirring frequently; reduce heat. Simmer uncovered 15 to 20 minutes, stirring frequently, until mixture thickens and cranberries are tender. Stir in orange peel; remove from heat.
- ☐ In 8-inch skillet, melt butter over medium heat. Cook almonds in butter, stirring frequently, until golden brown; remove from heat.
- ☐ Heat oven to 400°F. Spray cookie sheet with cooking spray. On lightly floured surface, roll pastry into 16x9-inch rectangle.
- ☐ Cut out one 8 1/2-inch circle and one 7-inch circle from pastry.
- ☐ Place cheese round on center of large circle. Spoon cranberry sauce and almonds over cheese. Bring pastry up and press around side of cheese.
- ☐ Brush top edge of pastry with egg.
- ☐ Place 7-inch circle on top, pressing around edge to seal.
- ☐ Brush top and side of pastry with egg.
- ☐ Cut decorations from remaining pastry and arrange on top; brush with egg.
- ☐ Place on cookie sheet.
- ☐ Bake 20 to 25 minutes or until golden brown. Cool on cookie sheet on wire rack 1 hour before serving.
- ☐ Serve with crackers.

Nutrition Facts

 **PROTEIN 13.2%**  **FAT 61.13%**  **CARBS 25.67%**

Properties

Glycemic Index:15.83, Glycemic Load:5.44, Inflammation Score:-3, Nutrition Score:6.6030434888342%

Flavonoids

Cyanidin: 3.93mg, Cyanidin: 3.93mg, Cyanidin: 3.93mg, Cyanidin: 3.93mg Delphinidin: 0.64mg, Delphinidin: 0.64mg, Delphinidin: 0.64mg, Delphinidin: 0.64mg Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg, Malvidin: 0.04mg Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg, Pelargonidin: 0.03mg Peonidin: 4.1mg, Peonidin: 4.1mg, Peonidin: 4.1mg, Peonidin: 4.1mg Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg, Catechin: 0.07mg Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg Epicatechin: 0.38mg, Epicatechin: 0.38mg, Epicatechin: 0.38mg, Epicatechin: 0.38mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.17mg, Hesperetin: 0.17mg, Hesperetin: 0.17mg, Hesperetin: 0.17mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Myricetin: 0.55mg, Myricetin: 0.55mg, Myricetin: 0.55mg, Myricetin: 0.55mg Quercetin: 1.25mg, Quercetin: 1.25mg, Quercetin: 1.25mg, Quercetin: 1.25mg

Nutrients (% of daily need)

Calories: 284.37kcal (14.22%), Fat: 19.53g (30.04%), Saturated Fat: 8.13g (50.83%), Carbohydrates: 18.45g (6.15%), Net Carbohydrates: 17.35g (6.31%), Sugar: 7.83g (8.7%), Cholesterol: 46.71mg (15.57%), Sodium: 277.47mg (12.06%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 9.49g (18.97%), Vitamin B2: 0.28mg (16.51%), Selenium: 11.05µg (15.79%), Manganese: 0.21mg (10.35%), Folate: 41.07µg (10.27%), Phosphorus: 96.85mg (9.69%), Vitamin B12: 0.58µg (9.66%), Calcium: 78.61mg (7.86%), Vitamin B1: 0.11mg (7.65%), Zinc: 1.04mg (6.94%), Vitamin E: 1.03mg (6.86%), Vitamin A: 295.57IU (5.91%), Vitamin B3: 1.13mg (5.66%), Iron: 0.94mg (5.24%), Vitamin B6: 0.1mg (5.07%), Magnesium: 18.96mg (4.74%), Vitamin K: 4.93µg (4.7%), Fiber: 1.1g (4.38%), Copper: 0.07mg (3.71%), Vitamin B5: 0.34mg (3.37%), Potassium: 113.46mg (3.24%), Vitamin C: 2.21mg (2.68%), Vitamin D: 0.24µg (1.59%)