



Crescent-Wrapped Brie

READY IN



60 min.

SERVINGS



12

CALORIES



466 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 48 slices baguette bread french
- ☐ 8 ounce round natural brie cheese
- ☐ 1 eggs beaten
- ☐ 8 ounce crescent dinner rolls refrigerated pillsbury® canned

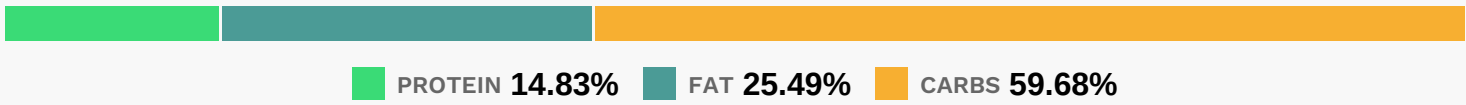
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 350 degrees F. Unroll dough and separate crosswise into 2 sections; press dough into 2 squares, firmly pressing perforations to seal.
- ☐ Place cheese round on center of 1 dough square.
- ☐ With small cookie or canape cutter, cut 1 shape from each corner of remaining dough square; set cutouts aside.
- ☐ Place remaining dough square on top of cheese round. Press dough evenly around cheese, folding bottom edges over top edges; press to seal completely.
- ☐ Place on ungreased cookie sheet.
- ☐ Brush dough with egg. Top with cutouts; brush with egg.
- ☐ Bake 20 to 24 minutes or until golden brown.
- ☐ Remove from cookie sheet; place on serving plate. Cool 15 minutes.
- ☐ Serve warm with crackers.

Nutrition Facts



Properties

Glycemic Index:8.23, Glycemic Load:42.27, Inflammation Score:-5, Nutrition Score:15.318261037702%

Nutrients (% of daily need)

Calories: 466.04kcal (23.3%), Fat: 13.14g (20.22%), Saturated Fat: 5.8g (36.25%), Carbohydrates: 69.24g (23.08%), Net Carbohydrates: 66.55g (24.2%), Sugar: 7.99g (8.88%), Cholesterol: 32.54mg (10.85%), Sodium: 1063.49mg (46.24%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 17.2g (34.4%), Vitamin B1: 0.76mg (50.64%), Folate: 150.97µg (37.74%), Selenium: 25.88µg (36.97%), Vitamin B2: 0.53mg (30.94%), Manganese: 0.6mg (30.07%), Vitamin B3: 5.89mg (29.43%), Iron: 4.81mg (26.74%), Calcium: 171.23mg (17.12%), Phosphorus: 164.39mg (16.44%), Fiber: 2.69g (10.75%), Zinc: 1.51mg (10.06%), Magnesium: 37.5mg (9.37%), Vitamin B6: 0.18mg (9.19%), Copper: 0.16mg (8.06%), Vitamin B5: 0.67mg (6.7%), Vitamin B12: 0.34µg (5.74%), Potassium: 192.51mg (5.5%), Vitamin K: 4.29µg (4.08%), Vitamin E: 0.46mg (3.03%), Vitamin A: 131.69IU (2.63%), Vitamin D: 0.17µg (1.12%)