



Elegant Baked Brie

READY IN



30 min.

SERVINGS



8

CALORIES



241 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 8 ounce round brie cheese
- 2 teaspoons brown sugar
- 2 tablespoons pesto sauce
- 0.3 cup pinenuts toasted
- 8 ounce crescent rolls refrigerated

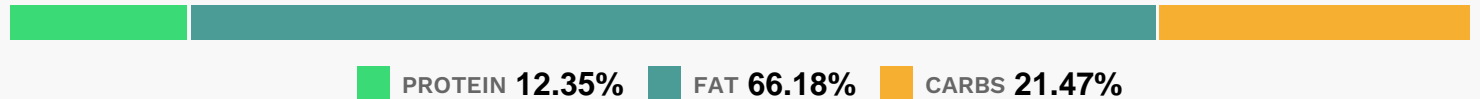
Equipment

- baking sheet
- oven

Directions

- Preheat oven to 400 degrees F (200 degrees C).
- Cut Brie cheese horizontally in half, creating two equal rounds similar to a layered cake.
- Spread pesto sauce on the cut surface of 1 half; sprinkle pine nuts and brown sugar over pesto layer.
- Place the other Brie half on top of pesto mixture.
- Separate crescent rolls and cover entire Brie round with crescent roll dough, sealing all the gaps.
- Place covered Brie on a baking sheet.
- Bake in the preheated oven until Brie cheese is softened and crescent rolls are lightly browned, about 20 minutes.

Nutrition Facts



Properties

Glycemic Index:3.38, Glycemic Load:0.03, Inflammation Score:-2, Nutrition Score:4.4569564737056%

Nutrients (% of daily need)

Calories: 240.62kcal (12.03%), Fat: 18.22g (28.03%), Saturated Fat: 7.93g (49.57%), Carbohydrates: 13.3g (4.43%), Net Carbohydrates: 13.08g (4.76%), Sugar: 4.2g (4.67%), Cholesterol: 28.65mg (9.55%), Sodium: 436.29mg (18.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 7.65g (15.3%), Manganese: 0.38mg (19.08%), Vitamin B2: 0.16mg (9.23%), Vitamin B12: 0.47µg (7.8%), Phosphorus: 77.59mg (7.76%), Zinc: 0.95mg (6.31%), Calcium: 59.71mg (5.97%), Selenium: 4.15µg (5.93%), Folate: 19.87µg (4.97%), Vitamin A: 244.65IU (4.89%), Iron: 0.76mg (4.23%), Magnesium: 16.35mg (4.09%), Vitamin B6: 0.07mg (3.55%), Vitamin E: 0.46mg (3.08%), Copper: 0.06mg (3.08%), Vitamin K: 2.93µg (2.79%), Vitamin B1: 0.04mg (2.35%), Vitamin B5: 0.21mg (2.1%), Potassium: 69.61mg (1.99%), Vitamin B3: 0.29mg (1.47%)