



## Holiday Brie en Croute

READY IN



15 min.

SERVINGS



12

CALORIES



385 kcal

SIDE DISH

### Ingredients

- 0.3 cup almond toasted sliced
- 13 ounce brie cheese round
- 13 ounces quartet cracker assortment pepperidge farm®
- 0.3 cup cranberry dried
- 1 eggs
- 12 servings flour all-purpose
- 0.5 .3-ounce package puff pastry sheets thawed pepperidge farm® (1 sheet)
- 0.5 cup raspberry jam seedless
- 1 tablespoon water

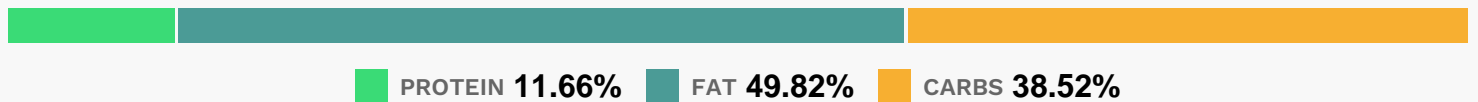
## Equipment

- bowl
- baking sheet
- oven

## Directions

- Heat the oven to 400F. Beat the egg and water in a small bowl with a fork.
- Sprinkle the flour on the work surface. Unfold the pastry sheet on the work surface.
- Roll the pastry sheet into a 14-inch square.
- Spread the preserves on the pastry to within 2 inches of the edge.
- Sprinkle with the cranberries and almonds.
- Place the cheese in the center of the pastry. Fold the pastry up over the cheese to cover. Trim the excess pastry and press to seal.
- Brush the seam with the egg mixture.
- Place seam-side down onto a baking sheet. Decorate with the pastry scraps, if desired.
- Brush with the egg mixture.
- Bake for 20 minutes or until the pastry is golden brown.
- Let stand for 45 minutes.
- Serve with the crackers.

## Nutrition Facts



## Properties

Glycemic Index:17.75, Glycemic Load:6.8, Inflammation Score:-4, Nutrition Score:10.157826102298%

## Flavonoids

Cyanidin: 1.36mg, Cyanidin: 1.36mg, Cyanidin: 1.36mg, Cyanidin: 1.36mg Delphinidin: 0.21mg, Delphinidin: 0.21mg, Delphinidin: 0.21mg, Delphinidin: 0.21mg Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg, Malvidin: 0.01mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Peonidin: 1.37mg, Peonidin:

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## Nutrients (% of daily need)

Calories: 384.86kcal (19.24%), Fat: 21.46g (33.01%), Saturated Fat: 8.24g (51.52%), Carbohydrates: 37.32g (12.44%), Net Carbohydrates: 35.76g (13%), Sugar: 7.27g (8.08%), Cholesterol: 44.35mg (14.78%), Sodium: 498.92mg (21.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 11.3g (22.61%), Vitamin B2: 0.36mg (21.2%), Manganese: 0.36mg (18.01%), Phosphorus: 178mg (17.8%), Vitamin B1: 0.26mg (17.64%), Selenium: 12.33µg (17.61%), Vitamin K: 17.88µg (17.03%), Folate: 66.92µg (16.73%), Vitamin E: 2.06mg (13.71%), Iron: 2.37mg (13.14%), Vitamin B3: 2.6mg (13%), Calcium: 118.25mg (11.83%), Vitamin B12: 0.54µg (8.99%), Zinc: 1.17mg (7.82%), Fiber: 1.56g (6.26%), Magnesium: 24.32mg (6.08%), Copper: 0.11mg (5.56%), Vitamin B6: 0.11mg (5.5%), Vitamin A: 223.62IU (4.47%), Vitamin B5: 0.44mg (4.39%), Potassium: 134.19mg (3.83%), Vitamin C: 1.26mg (1.52%), Vitamin D: 0.23µg (1.51%)