



Pastry-Wrapped Cranberry Brie

READY IN



60 min.

SERVINGS



12

CALORIES



156 kcal

SIDE DISH

Ingredients

- ☐ 1 tablespoon apricot preserves
- ☐ 8 oz round of président brie (Do not use triple creme Brie)
- ☐ 0.5 teaspoon rosemary dried crushed
- ☐ 2 medium pears unpeeled thinly sliced
- ☐ 8 oz regular crescent rolls refrigerated canned
- ☐ 3 tablespoons roasted cranberry sauce whole

Equipment

- ☐ bowl

- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ aluminum foil

Directions

- ☐ Heat oven to 350F. Unroll dough and separate crosswise into 2 sections; press dough into 2 (7-inch) squares, firmly pressing perforations to seal.
- ☐ Cut cheese round horizontally to make 2 rounds.
- ☐ Place 1 cheese round, rind side down, on center of 1 dough square. (Do not remove rind from cheese.) In small bowl, mix cranberry sauce and preserves.
- ☐ Spread over top of cheese; sprinkle with rosemary. Top with remaining cheese round, rind side up.
- ☐ With small cookie or canap cutter, or sharp knife, make 1/2- to 1-inch cutouts to resemble poinsettia leaves from each corner of remaining dough square.
- ☐ Roll 3 small pieces of dough into 3 small balls; set cutouts and dough balls aside.
- ☐ Place remaining dough on top of cheese round. Press dough evenly around cheese, folding top edges over bottom edges; press to seal completely.
- ☐ Place on ungreased cookie sheet.
- ☐ On 7x7-inch foil square, arrange dough leaves with balls in center on top of dough. Lift foil square with poinsettia and place on cookie sheet next to wrapped Brie.
- ☐ Bake poinsettia 8 to 11 minutes or until light golden brown around edges. Lift from cookie sheet with foil; cool.
- ☐ Bake wrapped cheese 25 to 30 minutes or until golden brown.
- ☐ Remove from cookie sheet; place on serving plate.
- ☐ Place poinsettia on top of wrapped cheese.
- ☐ Let stand 15 minutes before serving.
- ☐ Serve warm with pears.

Nutrition Facts



 **PROTEIN 11.71%**  **FAT 51.91%**  **CARBS 36.38%**

Properties

Glycemic Index:11.15, Glycemic Load:1.34, Inflammation Score:-1, Nutrition Score:2.418260872364%

Flavonoids

Cyanidin: 0.61mg, Cyanidin: 0.61mg, Cyanidin: 0.61mg, Cyanidin: 0.61mg Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg Epicatechin: 1.12mg, Epicatechin: 1.12mg, Epicatechin: 1.12mg, Epicatechin: 1.12mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg Myricetin: 0.1mg, Myricetin: 0.1mg, Myricetin: 0.1mg, Myricetin: 0.1mg Quercetin: 0.34mg, Quercetin: 0.34mg, Quercetin: 0.34mg, Quercetin: 0.34mg

Nutrients (% of daily need)

Calories: 156.19kcal (7.81%), Fat: 9.35g (14.38%), Saturated Fat: 5g (31.23%), Carbohydrates: 14.75g (4.92%), Net Carbohydrates: 13.78g (5.01%), Sugar: 6.78g (7.54%), Cholesterol: 18.9mg (6.3%), Sodium: 268.39mg (11.67%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.74g (9.49%), Vitamin B2: 0.11mg (6.3%), Vitamin B12: 0.31µg (5.2%), Selenium: 2.82µg (4.03%), Phosphorus: 39.29mg (3.93%), Fiber: 0.97g (3.87%), Calcium: 37.94mg (3.79%), Folate: 14.43µg (3.61%), Zinc: 0.48mg (3.21%), Vitamin B6: 0.05mg (2.7%), Vitamin A: 124.42IU (2.49%), Iron: 0.41mg (2.28%), Potassium: 65.51mg (1.87%), Vitamin C: 1.46mg (1.77%), Vitamin K: 1.79µg (1.71%), Copper: 0.03mg (1.53%), Magnesium: 6.01mg (1.5%), Vitamin B5: 0.15mg (1.45%), Manganese: 0.02mg (1.18%), Vitamin B1: 0.02mg (1.16%)