THE J.M. SMUCKER Co

Baked Brie with Apricot Preserves

Want a quick yet delectable appetizer? This delicious apricot baked brie recipe makes a creamy wheel of sweet and tangy perfection, and the walnuts add a satisfying textural contrast. Serve it with crackers, bread or sliced fruit.

Prep Time	Cook Time	Serves	Difficulty
5 mins	15 mins	16	Easy

Ingredients

- 1/4 cup Apricot Preserves
- -OR-
- 1/4 cup Natural Apricot Fruit Spread
- 1 (8-ounce) round brie cheese
- 1/4 cup chopped walnuts

Directions

Step 1: Prep oven & brie.

HEAT oven to 350°F. Carefully remove the top rind of the brie with a sharp knife. Discard or compost the rind. Place brie in an oven-safe dish.

Step 2: Add toppings.

Mix apricot fruit spread and walnuts in a small bowl. Spoon over top of brie.

Step 3: Warm brie.

BAKE 12 to 15 minutes or until center is slightly melted. Remove from oven. Let stand 10 minutes.

Step 4: Enjoy.

Serve with crackers, toasted bread, fruit or even graham crackers … and savor the mouthwatering goodness.

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