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BRIE BAKE

1 medium (450 g) brie

½ cup **Peaches, Pineapple & Peppers Grilling Sauce**

½ cup chopped walnuts

½ cup chopped dried cranberries

1 tsp. (5 mL) packed dark brown sugar

Preheat oven to 375°F. With sharp knife, score top of the brie in criss-cross pattern, cutting just through the rind. Do not cut through the edge. Place in an oven-proof baking dish. Spread sauce over top all the way to edge. Sprinkle with brown sugar, walnuts and dried cranberries. Bake for 20 minutes. Cool for 5 to 10 minutes before serving with sliced baguette or crackers.



• **Peaches Pineapple & Peppers Grilling Sauce**