

Baked Brie

Easy baked brie recipe with apricot preserves and almonds. Perfect appetizer in just 15 minutes. Creamy, melty cheese with sweet and crunchy toppings.

5 min

PREP

10 min

COOK

15 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Baked Brie

Ingredients

- 2 tbsp almond

Instructions

- 1 Prepare for baking**
Preheat oven to 175°C (350°F). Line a small baking dish with parchment paper.
- 2** Score the top of the brie wheel in a crosshatch pattern, cutting about 6mm (1/4 inch) deep into the rind without cutting all the way through to the bottom.
- 3 Add toppings**
Spread 2 tablespoons apricot preserves evenly over the scored surface, working the preserves into the cuts.
- 4** Sprinkle sliced almonds over the preserves, pressing gently with your fingers so they adhere to the surface.
- 5 Bake**
Place the baking dish in the oven and bake for 10-12 minutes, until the cheese feels soft when gently pressed and just begins to bulge at the sides.
- 6** Remove from oven and let rest for 2-3 minutes to allow the cheese to set slightly before serving with crackers or bread.

Tips

Choose brie that's ripe but still firm - it should give slightly when pressed but hold its shape. Avoid overly soft brie that may become too runny when heated.

Score the top of the brie in a crosshatch pattern before adding toppings. This allows the preserves to seep into the cheese and prevents the topping from sliding off.

Let brie come to room temperature for 30 minutes before baking for more even melting. If baking straight from the refrigerator, add 2-3 extra minutes to the cooking time.

Place the brie on parchment paper or in a small baking dish to catch any cheese that may leak during baking and prevent sticking to your baking sheet.

Watch for visual cues rather than relying solely on time - the brie is ready when it's soft to the touch and just beginning to bulge at the sides.

Allow the baked brie to rest for 2-3 minutes after removing from the oven. This prevents the molten cheese from oozing out when you make the first cut.

Toast nuts lightly in a dry pan before adding them as toppings for enhanced flavor and crunch that won't get soggy during baking.

Serve with a variety of accompaniments - crusty bread, crackers, apple slices, and grapes all provide different textures and flavors that complement the warm cheese.