

W H I T N E Y ' S B A K E D B R I E

Ingredients:

- 1 sheet of puff pastry
- 8 oz Brie round
- 2 slices bacon (crisp)
- 2 Tbsp fresh basil (sliced)
- $\frac{1}{4}$ cup peach jam
- 1 egg (beaten for wash)



Instructions:

1. Preheat oven to 375 degrees
2. Lay out sheet of puff pastry
3. Place round of cheese in the middle (rind may be left off)
4. Top with jam, basil, and bacon
5. Bring up the edges of the pastry and work your way around making tucks in the dough
6. Press to make sure edges are sealed
7. Brush with beaten egg over top and sides
8. Place on baking sheet and bake for 20 minutes or until golden brown

Source:

<https://www.yourhomebasedmom.com/basil-bacon-peach-baked-brie/>