

Brie with Brown Sugar and Pecans



From the Sensenig's Recipe Book

Ingredients

Brie

1/4 cup light brown sugar
1/4 cup chopped pecans
1 TBS bourbon
1/2 package frozen puff pastry sheets, thawed
1 13.2 oz round brie

Nut Sauce

1/2 cup heavy cream
1/2 cup butter
1 cup Light Brown Sugar
2 TBS light corn syrup
1/4 cup chopped pecans

Preparation

Brie

Preheat oven to 400 degrees
Stir together brown sugar, pecans and bourbon
Roll pastry on lightly floured surface to remove fold lines
Spread pecan mixture in a 5 in circle in center of pastry
Place brie on top of mixture and wrap pastry around, sealing tightly
Bake 25 minutes or until pastry is light brown. Cool 10 minutes.

Nut Sauce

Bring ingredients to boil over medium heat whisking occasionally.
Cover and boil 1 minute
Uncover and boil 3-4 minutes without stirring
Mix in chopped pecans. Cool, then spoon around warm brie.

Notes:

Source: