

Brie Cherry Pastry Cups (Time 30 min) Makes: 36 servings

Ingredients

1 sheet frozen puff pastry, thawed

½ cup cherry preserves

4 ounces Brie cheese, cut into ½-inch cubes

¼ cup chopped pecans or walnuts

2 tblsp minced chives

Directions

Unfold puff pastry; cut into 36 squares. Gently press squares

Onto the bottom of 36 greased miniature muffin cups.

Bake at 375 for 10 minutes. Using the end of a wooden spoon

handle, make a ½" deep indentation in the center of each. Bake 6-8 minutes

longer until golden brown. With spoon handle, press squares down again.

Spoon a rounded ½ tsp of preserves into each cup. Top with cheese; sprinkle with nuts and chives.

Bake for 3-5 minu

tes until cheese melts. Yield: 3 dozen

See photo below:

