

## ***BRANDY BAKED BRIE RECIPE***

### Ingredients

1 1/2 cup brown sugar  
1/2 cup brandy  
2 cups chopped walnuts  
2 pound wheel of brie or camembert

### Instructions

In a small mixing bowl, combine brown sugar and brandy. Stir in walnuts. Place brie on top of oven proof serving platter and spoon walnut mixture over top, covering completely. Wrap platter in plastic and refrigerate for at least two hours.

Preheat oven to 400 degrees.

Remove brie from refrigerator, unwrap and bake for 10 to 15 minutes or until cheese begins to melt.

Cool slightly and serve with graham crackers or alone.