



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CRANBERRY BRIE BITES

All purpose flour, for dusting the dough
and cutting board

1 (8 oz) tube crescent dough

1 (8 oz) wheel of brie cheese

1 cup whole berry cranberry sauce (not
jellied)

Fresh rosemary sprigs

1. Preheat the oven to 375 degrees F. Spray a mini muffin tin with cooking spray. Spread a little flour out onto counter. Then roll out crescent dough into 24 equal sized squares. Place squares into muffin tin slots.
2. Cut brie into small pieces and place inside the crescent dough squares. Top with a generous spoonful of cranberry sauce, and a little sprig of rosemary.
3. Bake until the crescent dough is a light golden brown (about 15 minutes). Then serve warm.

Makes 24 servings.

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