



Cranberry Brie Tarts



Ingredients



Adapted from halfbakedharvest.com/

- 1 tablespoon salted butter, at room temperature
- 2 cups fresh cranberries
- 2-4 tablespoons brown sugar, use more or less to your taste (I use 2 tablespoons)
- 1/4 teaspoon **ground cinnamon**
- 2 sheets (1 box) frozen puff pastry, thawed
- 2 (8 ounce) wheels of Brie, each cut into 12 slices (leave the rind on)
- 1/3 cup **fig preserves**
- 1 egg, beaten
- coarse sugar, for sprinkling**
- fresh thyme, for serving



Directions



Yield: 24 tarts

Serving size: 2 tarts

- Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper.
- In a medium bowl, combine the butter, cranberries, brown sugar, and cinnamon.
- Cut each sheet of puff pastry into 6 rectangles. Spread each rectangle with about 1 teaspoon fig preserves, leaving a 1/4 inch border. Top with 2 slices of brie and then mound the cranberries over the brie, pressing them into the brie to adhere slightly (see above photo).
- Fold the edges of the pastry inward to enclose the brie. Brush the edges of pastry with beaten egg and sprinkle with coarse sugar.
- Transfer to the oven and bake for 15-20 minutes or until the pastry is golden and the brie melted. Top with fresh thyme. Serve and enjoy!

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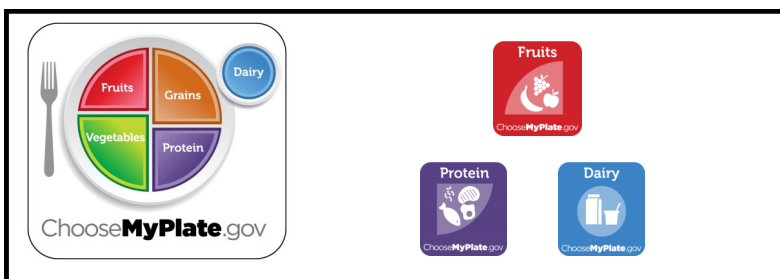
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Fast Facts



Featured Food Groups



Cooking Tips



- Don't care for brie? Goat cheese also works well.
- For smaller bites, roll dough thinner and cut squares smaller.
- Substitute other berries for cranberries like raspberries or huckleberries. Yum!

Cranberry Brie Tarts		
Nutrition Facts		
Serving Size	1 × 2 bites	
Amount Per Serving		
Calories	196.3	
	% Daily Value*	
Total Fat	13.8 g	18 %
Saturated Fat	4.8 g	24 %
Trans Fat	0.1 g	
Cholesterol	27 mg	2 %
Sodium	177 mg	8 %
Total Carbohydrate	12.6 g	5 %
Dietary Fiber	0.6 g	2 %
Total Sugars	2.6 g	
Added Sugars	0.7 g	1 %
Protein	5.7 g	
Vitamin D	0.1 mcg	1 %
Calcium	39.4 mg	3 %
Iron	0.7 mg	4 %
Potassium	51.6 mg	1 %
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.		
Full Info at cronometer.com		

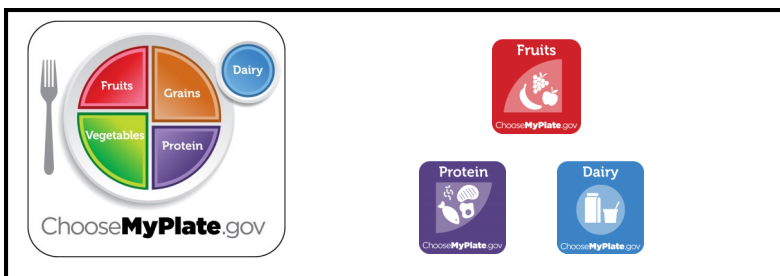
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