



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

1. Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper.
2. In a medium bowl, combine the butter, cranberries, brown sugar, and cinnamon.
3. 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).
4. Fold the edges of the pastry inward to enclose the brie. Brush the edges of pastry with beaten egg and sprinkle with coarse sugar.
5. 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!

Visit secondharvestkitchen.org to find more recipes, free classes, and ways to get involved!



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

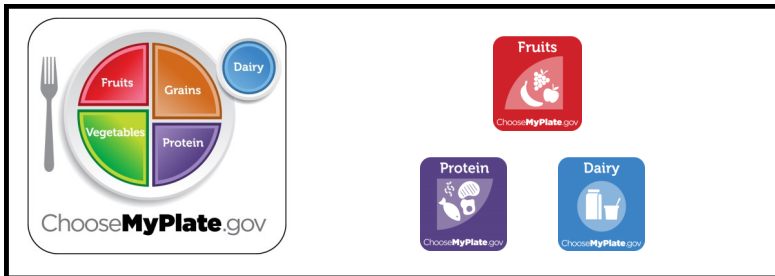
1. Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper.
2. In a medium bowl, combine the butter, cranberries, brown sugar, and cinnamon.
3. Cut each sheet of puff pastry into 6 rectangles. Spread each rectangle with about 1 teaspoon fig preserves, leaving a 1/4 inch border. Top with 2 slices of brie and then mound the cranberries over the brie, pressing them into the brie to adhere slightly (see above photo).
4. Fold the edges of the pastry inward to enclose the brie. Brush the edges of pastry with beaten egg and sprinkle with coarse sugar.
5. 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!



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		

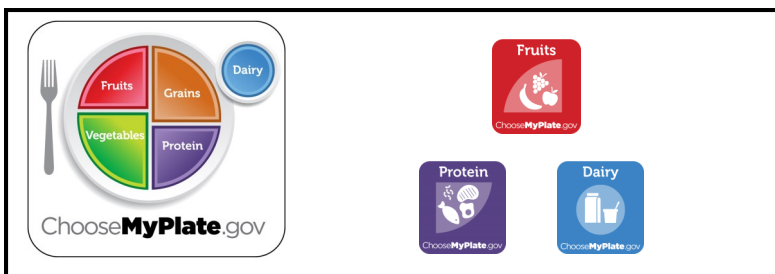
Second Harvest is an equal opportunity provider.



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		

Second Harvest is an equal opportunity provider.