

Easy Baked Brie, Four Ways

Option 1: Honey, Cranberry & Thyme

Ingredients

- 1 wheel mild or classic brie (8–12 oz)
- 1–2 tbsp honey
- 2–3 tbsp dried cranberries
- Fresh thyme leaves

Instructions

1. Preheat the oven to 350°F and place the brie on parchment paper or foil in a small baking dish.
2. Drizzle the honey over the top and scatter the cranberries and thyme.
3. Bake for 12–15 minutes, until the center is soft, but the rind still holds its shape.
4. Serve immediately while warm.

Option 2: Fig Jam & Black Pepper

Ingredients

- 1 wheel mild or classic brie (8–12 oz)
- 2–3 tbsp fig jam
- Freshly ground black pepper

Instructions

1. Preheat the oven to 350°F and place the brie on parchment or foil in a small baking dish.
2. Spoon the fig jam over the brie and finish with black pepper.
3. Bake for 12–15 minutes, until soft in the center.
4. Serve warm.

Option 3: Olive Oil, Herbs & Garlic

Ingredients

- 1 wheel mild or classic brie (8–12 oz)
- 1–2 tbsp olive oil
- 1 small clove garlic, finely minced
- Fresh thyme or rosemary
- Black pepper, optional

Instructions

1. Preheat the oven to 350°F and place the brie on parchment or foil.
2. Drizzle with olive oil, then sprinkle with garlic and herbs.
3. Bake for 12–15 minutes, until soft and spoonable in the center.
4. Serve immediately.

Option 4: Pastry-Wrapped Baked Brie

Ingredients

- 1 wheel mild brie (8–12 oz)
- 1 sheet puff pastry, thawed
- 2–3 tbsp jam (fig, apricot, or cranberry)
- 1 egg, beaten

Instructions

1. Preheat the oven to 400°F and roll out the puff pastry on a lightly floured surface.
2. Place the brie in the center, spoon the jam over the top, and fold the pastry up and over the cheese, sealing the seams.
3. Brush the pastry with the beaten egg and transfer to a lined baking sheet.
4. Bake for 25–30 minutes, until the pastry is golden brown.
5. Let rest for 5–10 minutes before serving.

Note & Storage

- Mild or classic brie works best for all options and holds its shape more easily when baked.
- Softer or triple-cream brie can be used but will melt faster and should be baked for a shorter time.
- Pastry-wrapped brie should be made with a firmer wheel to prevent leaking.
- Baked brie is best enjoyed right after baking while warm.
- Leftovers can be covered and refrigerated for up to 2 days and reheated gently at 300°F.