

Chez Barbara
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Ghost Hawk Cherry Jam Ale Baked Brie

Ingredients

- 1 **pie crust** (9-inch round, refrigerated)
- 1 **brie cheese wheel** (double-cream, 1 wheel is 4 oz.)
- 1 **large egg** (beaten)
- 2 Tablespoon of Ghost Hawk Cherry Ale Jam
- crackers (for serving)
- bread (for serving)

Directions

Preheat the oven to 375°F.

Line a baking sheet with parchment paper.

Lay the pie crust on the baking sheet. Place the Brie in the center of the pie crust. Spoon Ale Jam on top of Brie, don't over fill.

Fold the pie crust over the Brie, pressing it firmly together in the center so it holds. Brush the outside of the pie crust with a light layer of beaten egg. Bake the wrapped Brie on middle rack of oven until pie dough is deep golden brown, 25-35 minutes.

Check to see that Brie is done. Remove from oven or add time as needed. Carefully transfer the Brie to a plate and serve immediately with crackers or bread.

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Chef Barbara

