



# THE ingles TABLE

with Abby J  
**Sugar & Nut Glazed Brie**

## Shopping List

- 1/4 cup packed brown sugar
- 1/2 cup chopped pecans
- 1 tablespoon Brandy
- 1 (14-ounces) round brie
- Apple wedges, for serving
- Pear wedges, for serving
- 2 to 3 tablespoons lemon juice
- Crackers for serving

## Cooking Instructions

- 1)** In a small bowl stir together the sugar, nuts and brandy. Cover and chill at least 24 hours
- 2)** Preheat oven at 500°
- 3)** Place the brie on an ovenproof platter or pie plate. Bake for 4 to 5 minutes or until the is softened
- 4)** Spread the sugar mixture in an even layer on top of the warm brie and bake for 2 to 3 minutes longer, or until the sugar melts.
- 5)** Brush the fruit with the lemon and bake for 2 to 3 minutes longer, or until the sugar melts
- 6)** Brush the fruit with the lemon juice and arrange them around the side of the brie
- 7)** Place the crackers around the other side

