

## **Mini Cranberry-Brie Bites**

recipe by Jeff Baldwin

Prep Time: 20 minutes

Cook Time: 30 minutes

Yield: 20 bites

1 ½ cups cranberry sauce (use homemade or store-bought)

1 puff pastry sheet

1 brie triangle, chilled

Preheat oven to 375 degrees F.

Thaw puff pastry sheet flat. Cut puff pastry sheet into approximately 3-inch squares and place them into mini muffin tins, pressing them into the shape of the muffin hole. Place a 1-inch slice of brie in the center of each puff pastry and then top it with approximately 1 tablespoon of cranberry sauce.

Bake 10 minutes or until puff pastry corners are toasted light brown.

Let cool 5 minutes before serving.