

Cranberry Baked Brie

- One 8-ounce package of Brie
- One package Pillsbury Crescent Rolls
- 1/4 to 1/2 cup cranberry sauce with whole berries
- 1 egg, beaten



1. Open the crescent roll package and separate two triangles, set aside. Press together the remaining triangles and lay on parchment paper. If using a small cast iron skillet, place triangles directly on the skillet.
2. Spoon some cranberry sauce onto the crescent roll. Top with the Brie then spoon more cranberry sauce on top.
3. Lay the last two triangles on top of the cranberry sauce. Fold up the bottom crescent dough up and over the smaller dough square.
4. Brush all over with the beaten egg.
5. Bake at 375° for 25-40 minutes until a pretty golden brown. Your time may vary, mine took 30 minutes. Let cool for 15 minutes. Serve with crackers.
6. Refrigerate any leftovers.