

Jack Daniel's Brown Sugar Brie en Croute

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Ingredients:

- 1/4 cup firmly packed light brown sugar
- 1/4 cup walnuts, coarsely chopped
- 1 Tablespoon Jack Daniel's or any bourbon
- 1 sheet frozen puff pastry, pre-packaged
- 1 (8-ounce) wheel Brie
- Carmel Nut Sauce (see below)
- Sliced apples, pears and crackers for serving

Preheat oven to 400 degrees F. Defrost puff pastry for approximately 15 to 20 minutes and unfold.

Stir together first 3 ingredients. Place puff pastry sheet on a lightly floured surface; roll out fold lines.

Spread pecan mixture in a 5" circle in center of pastry. Place brie on top of pecan mixture. Wrap pastry around brie, pinching to seal tightly and place folded side down onto a baking sheet lined with parchment paper or aluminum foil.

Bake for 25 minutes or until light brown. Cool 10 minutes.

Caramel Nut Sauce:

Combine ½ cup cream, ½ cup butter, 1 cup brown sugar and 2T light corn syrup in small saucepan. Bring to boil over medium heat, whisking occasionally. Cover and boil for 1 minute. Uncover and continue to boil for 3 – 4 minutes without stirring. Mix in 1 cup chopped pecans. Cool, then spoon around warm brie. Serve brie warm with assorted crackers, apple and pear slices. Enjoy!

