

Cranberry Brie Bites

Stonewall Kitchen



INGREDIENTS:

- 1 1/2 cups Stonewall Kitchen
Apple Cranberry Chutney
- Sable & Rosenfeld Party Cups
(available in The Market)
- 1 Brie triangle, chilled

DIRECTIONS:

1. Preheat oven to 375 degrees F.
2. Place a 1 inch slice of brie in the center of the shell and top with 1 Tbsp Stonewall Kitchen Apple Cranberry Chutney.
3. Bake 10 minutes or until pastry corners are toasted light brown. Let cool 5 minutes before serving.