

Better-than-Baked-Brie Bites

Makes 30 appetizers

- 2 packages frozen mini phyllo shells (look for it next to frozen pie crusts and puff pastry)
- Approx. 8 oz. brie or camembert cheese, cut into small cubes (the rind is edible but you can cut it off if you prefer)
- Approx. ½ cup apricot preserves (or jam of choice)
- ½ cup slivered almonds, lightly toasted

Heat oven to 325°F. Line a baking sheet with parchment paper (optional, but helpful for quick cleanup). Arrange phyllo cups on baking sheet. Place brie cube inside each cup. Top brie with approximately 1 teaspoon apricot preserves. Sprinkle with a few slivered almonds. Bake for about 8 minutes or until brie is just melted. Serve hot, warm or at room temperature.

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