

Honey Nut Brie

- Ingredients:
- 2 Tbl. honey
 - 2 Tbl. brown sugar
 - 1/4 cup coarsely chopped pecans
 - 2-3 teaspoons Butterscotch Schnapps or Brandy
 - 1 wheel (14 ounces) Brie cheese (about 5-inch)



Combine honey, brown sugar, pecans and brandy or schnapps, in small bowl. Place cheese on large round ovenproof platter or in 9-inch pie plate. Bake in preheated 500°F oven 4 to 5 minutes or until cheese softens. Drizzle honey mixture over top of cheese. Bake 2 to 3 minutes longer or until topping is thoroughly heated. Do not melt cheese. Tip: Serve this party dish with crackers, tart apple wedges and seedless grapes.