MARIN FRENCH CHEESE Co. SINCE 1865

CARAMEL APPLE BRIE EN CROUTE



DIFFICULTY | EASY

YIELDS	PREP TIME	COOK TIME	TOTAL TIME
8 SERVINGS	15 MIN	30 MIN	45 MIN

INGREDIENTS

- [ ] **1 MARIN FRENCH CHEESE CO. BRIE EN CROUTE**
- [ ] **1 TABLESPOON UNSALTED BUTTER**
- [ ] **1 LARGE HONEYCRISP APPLE, PEELED, CORED, & CUT INTO ½-INCH CHUNKS**
- [ ] **1 TABLESPOON PACKED BROWN SUGAR**
- [ ] **¼ TEASPOON CINNAMON**
- [ ] **⅛ TEASPOON GROUND GINGER**
- [ ] **PINCH OF NUTMEG**
- [ ] **PINCH OF CLOVES**
- [ ] **PINCH OF KOSHER SALT**
- [ ] **2 TABLESPOONS CARAMEL SAUCE, FOR DRIZZLING**
- [ ] **GINGERSNAPS AND GRAHAM CRACKERS, FOR SERVING**

STEPS

1. Bake the Brie en Croûte according to the package directions.

2. Meanwhile, melt the butter in a medium skillet over medium heat. Add the diced apples and sauté for 1-2 minutes, until they are slightly softened. Mix in the brown sugar, cinnamon, ginger, nutmeg, cloves, and salt. Bring the mixture to a gentle boil. Simmer for 6-8 minutes, until the apples are fork-tender.

3. Transfer the baked Brie en Croûte to a serving dish. Top with the spiced apples and drizzle caramel sauce on top. Serve immediately with ginger snaps and graham crackers.