

Betty's Almond Apricot Brie with Gingersnaps Recipe



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In this video, Betty demonstrates how to make her Almond Apricot Brie with Gingersnaps. This is an elegant and festive dip that you may want to use during the holiday season. It is composed of Brie cheese, topped with apricot preserves, toasted almonds, brown sugar, and honey--then baked slowly in the oven until the cheese melts. Served with gingersnaps, it's awesome! (You can also add a little Amaretto to the apricot preserves, if you like!)

Ingredients:

- 15 oz. round Brie cheese
- 2 tablespoons apricot preserves
- 1 tablespoon Amaretto liquer (optinal)
- 3 tablespoons sliced almonds, toasted
- 1/2 tablespoon brown sugar
- 1 tablespoon honey
- gingersnaps (You may substitute vanilla wafers, Ritz crackers, or other cookies/crackers.)

Remove the rind from top of 15 oz. round of Brie cheese, cutting to within 1/2-inch of outside edges. Place cheese on a large ovenproof plate that you can use for serving. Combine 2 tablespoons apricot preserves with 1 tablespoon Amaretto liquer (if desired). Spread mixture over the top of cheese. Sprinkle 3 tablespoons toasted, sliced almonds and 1/2 tablespoon brown sugar. Drizzle with 1 tablespoon honey. Bake at 300 degrees for approximately 12 to 15 minutes, or until cheese is beginning to melt. Serve immediately with gingersnaps. Scrumptious!