



Blackberry & Brie Bites

INGREDIENTS

1 sheet of frozen puff pastry, thawed
About 1/2 cup of seedless blackberry jam
3.5 oz brie, cut into small cubes, approximately 1/2"
24 fresh blackberries



DIRECTIONS

- 1.** Preheat oven to 400F. Spray mini muffin pan with cooking spray.
- 2.** Unroll puff pastry sheet and cut into 24 equal sized squares.
- 3.** Gently press the pastry squares into the muffin cups, so the corners are peeking outside the cups.
- 4.** Drop a piece of brie into each pastry cup then a teaspoon of jam on top the cheese. Place a blackberry on top of brie and jam.
- 5.** Bake for 10-12 minutes or until puffed and golden brown.

Makes 24 appetizers.