

# Baked Brie

- chilled Brie wheel
- toppings: seedless red or green grapes, caramelized onions and garlic, or other sweet things
- brown sugar

Preheat oven to 425 degrees Fahrenheit.

Cut the Brie in half along the middle, so as to expose the maximum amount of Brie without rind. Leave each half open-face with the rind side down on a baking sheet.

If using grapes, slice grapes lengthwise and place face down on the brie face. If using caramelized onions and garlic or other topping, spread over the face of the Brie.

Sprinkle brown sugar over the open-faced Brie.

Put in oven and bake until the Brie starts to melt (about 20 minutes). Remove, cool for 20 to 40 minutes, and serve with bread or crackers.

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