

Baked Camembert with Apricot Glaze by Lynn's Recipes



LynnsRecipes.com

Lynn demonstrates how to make a baked Camembert with an Apricot Glaze. This is a great appetizer and can be used for a party, the Super Bowl , or a cocktail party. Serve with sliced baguette. You can substitute Brie, if you desire.

Ingredients:

- 1 6-8 ounce round of Camembert or Brie Cheese
- 1 small jar apricot jam or preserves
- Slivered almonds or chopped pecans

Preheat oven to

Preheat oven to 350°.

Open box of cheese and remove plastic wrapping. Place cheese back in the bottom of the wooden box. Place the wooden box in a small oven-proof dish. Score the top of the cheese. Place in preheated oven for 15 minutes.

Remove from the oven and frost with the apricot preserves and sprinkle the almonds on top. Return to the oven and heat until warm.

Place on a serving dish. Serve with sliced baguette.

[Comment or watch this Recipe on You Tube](#)

Follow me on:

Baked Camembert with Apricot Glaze by Lynn's Recipes

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: January 2013
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)