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## Baked Brie Croissants with Bacon Jam

Creamy, nutty, tangy, brie needs a companion like Hot Pepper Berry Bacon Jam. The sweetness and tartness of the berries refreshes the palate from the brie while the smokiness of the bacon enhances the brie's mild yet unique flavors.

### Ingredients

- 2 cans pre-made croissant dough
- 4 oz brie
- 1 jar Terrapin Ridge hot pepper bacon jam
- 2 tablespoons butter

### Preparation

1. PREP THE INGREDIENTS — Preheat oven to 350F. Line a baking sheet with parchment paper. Slice the brie into small, thick rectangles. Roll out the croissant dough and cut into eight triangles.\*

\*TIP\* Stretching the triangles until long and skinny made a better looking spiral when rolled up.

2. FILL THE DOUGH — Place a piece of brie on the wide end of the triangle. Top with 1 teaspoon of bacon jam. Carefully roll up the dough by slightly crimping the sides as you roll up so the jam doesn't spill out the edges. Place on the lined baking sheet and repeat with remaining croissants.\*

## Preparation (cont)

\*MAKE AHEAD\* At this point, you can cover the sheet with plastic wrap and store it in the fridge until ready to bake.

3. BAKE THE CROISSANTS — Brush the tops with melted butter and sprinkle with red pepper flakes and kosher salt. Bake for 15 minutes or until the tops are golden brown.
4. SERVE — Transfer the croissants to a plate and serve immediately. If bringing to a party, reheat them in a 350F oven for 5-10 minutes.

Preheat oven to 350F. Place an 8oz wheel of brie on a parchment-lined baking sheet. Top with bacon jam and bake for 10 -15 minutes. Transfer to a serving board and serve with apples, crackers, or bread.