



Brie with Nuts and Honey in Puff Pastry

- 1 wheel of Brie (about 8 ounces)
- 1 sheet of frozen puff pastry (defrosted for 15 minutes)
- ½ cup [Pecans in Adirondack Honey](#) or [Walnuts in North Country Buckwheat Honey](#)
- 3 Tablespoons granulated sugar
- 1 egg beaten with 1 tablespoon water

Preheat oven to 375 degrees. Cut the wheel of Brie in half (horizontally). Spread the pecans or walnuts in honey on the bottom half of the wheel and replace the top half.

Spread the puff pastry sheet on a floured work surface and roll lightly. Place the wheel of Brie in the center of the pastry. Gather the edges of the pastry together around the Brie, just like you were wrapping a gift basket. Tie the edges of the gathered pastry together with kitchen twine (just like you would a package).

Brush the entire surface of the Brie En Croute with the egg/water mixture and bake in the middle of the oven for 20-25 minutes until golden brown.