

# Cranberry Brie Bites – à la Haleigh

- Puff Pastry (1 package puff pastry thawed)
- Brie Cheese (450 grams brie cheese chilled)
- Cranberry Sauce (1 cup)
  
- Make sure your puff pastry dough is fully thawed before you start. It could take 2 hours to completely defrost at room temperature.
- Spray two mini muffin tins with cooking spray. Preheat the oven to 425F.
- Unroll your puff pastry dough onto a cutting board. Use a pizza cutter to cut it into squares that are about 2.5 inches by 2.5 inches.
- Press one dough square into each of the mini muffin cups and bend the dough up the sides so it forms a small bowl.
- Cut the brie into 1/2 inch to 3/4 inch chunks. Then place a chunk of brie into each of the muffin cups.
- Add some cranberry sauce on top of each piece of brie - just enough so that the brie is mostly covered.
- Bake at 425F for 8 to 12 minutes or until golden brown. (I baked mine for 9 minutes).
- Serve warm and enjoy!



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