

Pampered Chef Brie Baker Recipes

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Pampered Chef Brie Baker Recipes
Ingredients 1/2 medium apple 1/4 cup (50 mL) sliced almonds 1/4 cup (50 mL) sweetened dried cranberries 1 tbsp (15 mL) packed brown sugar 1/4 tsp (1 mL) cinnamon 1 tbsp (15 mL) butter or margarine, melted 1 4-in. (10-cm) round (8 oz/250 g) Brie or Camembert cheese with rind, room temperature Apple ...

Baked Brie with Apples & Cranberries - Recipes | Pampered ...
Directions Preheat oven to 425°F. Coarsely chop pecans using Chef's Knife. Chop jalapeño using Food Chopper. In Small Batter Bowl,... Cut Brie in half horizontally using Utility Knife. Place one half of Brie, cut side up, onto center of Large Round Stone... Using Bread Knife, cut baguette on a bias ...

Tangy Pepper-Pecan Brie - Recipes | Pampered Chef US Site
Directions Preheat oven to 425°F. Coarsely chop pecans using Chef's Knife. Chop jalapeño using Food Chopper. In Small Batter Bowl,... Cut Brie in half horizontally using Utility Knife. Place one half of Brie, cut side up, onto center of Large Round Stone... Using Bread Knife, cut baguette on a bias ...

Brown Sugar-Dijon Brie - Recipes | Pampered Chef US Site
Ingredients ½ cup (125 mL) sliced almonds, divided ½ cup (125 mL) packed brown sugar 1 tbsp (15 mL) Dijon mustard 1 4" (10-cm) round (8 oz./250 g) Brie cheese with rind, room temperature 1 loaf (16 oz./450) French baguette Vegetable oil

Warm Raspberry Habanero Brie - Recipes | Pampered Chef US Site
Preheat the oven to 400°F (200°C). Place the brie wheel in the Garlic & Brie Baker and bake, uncovered, for 13–15 minutes or until the brie begins to soften. Remove the baker from the oven and top the brie with Raspberry Habanero Sauce.

Warm Raspberry Habanero Brie - Recipes | Pampered Chef US Site
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Quick Warmed Brie: Preheat oven to 400°F (200°C). Place an 8-oz (250-g) wheel of Brie in the vessel and bake, uncovered, for 13 - 15 minutes or until Brie begins to soften. Place an 8-oz (250-g) wheel of Brie in the vessel and bake, uncovered, for 13 - 15 minutes or until Brie begins to soften.

Garlic & Brie Baker - Shop | Pampered Chef US Site
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Pampered Chef Official Site | Pampered Chef US Site
Preheat oven to 425°F. In small bowl combine peppers, apricot preserves & garlic. Cut the brie in half horizontally. Place one half of brie cut side up onto center of a large round stone.

Tangy Pepper-Pecan Brie, Pampered Chef Recipe - Food.com
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Preheat oven 425 degrees. Slice the brie in half, horizontally and place the bottom half in the middle of the large pizza stone. Do not remove the rind. Combine the brown sugar, mustard, and 1/4 cup of the almonds.

Brown Sugar Dijon Brie-Pampered Chef Recipe - Food.com
Quick Warmed Brie: Preheat oven to 400°F (200°C). Place an 8-oz (250-g) wheel of Brie in the vessel and bake, uncovered, for 13 - 15 minutes or until Brie begins to soften. Top with your favorite preserves or sauce, dried fruits or chopped nuts.

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