

Figs and Toasted Almonds Brie

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

12

Description

This almond fig and Brie appetizer is a hit every time I serve it. It's a great appetizer for the holidays or when figs are in season. Serve with water crackers.

Ingredients

- 1 (14 ounce) round 4 1/4-inch diameter round Brie cheese - 1/2 cup brown sugar - 2 tablespoons water - 6 fresh figs
- stemmed and quartered - 1/2 cup toasted almonds - 1/2 teaspoon vanilla extract

Instructions

1. Preheat the oven to 325 degrees F (165 C). Place Brie in a round baking dish. Heat brown sugar and water in a small saucepan over medium heat until sugar is completely dissolved. Add figs and vanilla; cook until softened
2. about 10 minutes. Stir in almonds and vanilla
3. then pour mixture over Brie. Bake in the preheated oven until softened but not melted
4. 10 to 15 minutes. Tips If you use canned figs in syrup instead of fresh figs
5. reduce the brown sugar to 1/4 cup and replace the water with the canned syrup.