



Brie and Pistachio Crescents

prep time:
10 minutes

cook time:
20 minutes

makes 16 servings

grocery list

8 oz. **Black Bear Brie Cheese**

whole milk

pistachios

dried cherries

Lyle's Golden Syrup

Simply Organic Ground Cinnamon

refrigerated piecrust

ShopRite egg

brie and pistachio crescents

- 1 (8-oz.) round ripe **Black Bear Brie Cheese**, crust removed
- 2 tbsp. whole milk
- $\frac{1}{2}$ cup shelled salted pistachios, coarsely chopped
- $\frac{1}{4}$ cup coarsely chopped dried cherries
- 2 tbsp. **Lyle's Golden Syrup**
- 2 tsp. **Simply Organic Ground Cinnamon**
- $\frac{1}{2}$ (15-oz.) pkg. refrigerated piecrust (1 crust), at room temperature
- 1 large **ShopRite egg**, lightly beaten with 1 tbsp. water
1. Preheat oven to 400°F. Cut cheese into bite-size chunks and place in large bowl; add milk and beat with electric mixer at medium speed until mixture is blended and finely chopped. Stir in pistachios, cherries, golden syrup and cinnamon by hand.
 2. Place piecrust on work surface. Spread cheese mixture in thin layer over crust, leaving 1 inch around outer edge without mixture.
 3. Cut piecrust into 16 wedges. Roll up each wedge from center point to wide outer edge. Place roll, seam side down, on ungreased baking sheet. Gently form rolls into crescent shapes. Brush each crescent with lightly beaten egg mixture.
 4. Bake 17 to 20 minutes or until crust is golden. Remove crescents to wire rack.

Per Serving: 150 calories, 11g carbohydrate, 39g protein, 10g fat, 4g saturated fat, 1g fiber, 30mg cholesterol, 170mg sodium

cook's journal

kitchen tools

paring knife
cutting board
measuring utensils
large bowl
electric mixer
wooden spoon
offset spatula
pizza cutter or
chef's knife
baking sheet
small bowl and
whisk
pastry brush
wire cooling rack

recipe note

These quick appetizers boast creamy, tart, salty and sweet flavors.

a good idea

Soft cheeses such as Brie should be stored loosely wrapped and enclosed in an airtight container.