



Bacon & Brie Bites



24 servings



30 minutes prep
& cook time

INGREDIENTS

- 1# Bell's Mill Apple Double Smoke Bacon
- 8 oz Brie Cheese
- 1/2 Cup Cranberry Sauce
- Flour for Dusting

NOTES

You can put more or less bacon on your mini bites!

DIRECTIONS

1. Preheat the oven to 375°
2. Coat a 24-cup mini muffin pan with nonstick baking spray and set aside.
3. Roll the puff pastry on a lightly floured surface into an 8×12-inch rectangle.
4. Using a 2-inch cookie or biscuit cutter, cut into 24 rounds and press them into the mini muffin pan.
5. Using a fork, prick the bottom of each pastry round in 2 or 3 places.
6. Top each pastry round with a teaspoon of cranberry sauce.
7. Cut the brie into 24 pieces and place each one over the cranberry layer in each pastry cup. Crumble the cooked bacon on top and bake for 18 to 20 minutes, until the pastry is puffed and the corners are golden brown.
8. Let cool in the pan for 5 minutes before serving.

