

**RECIPE NAME:** Brie & Jam Tartlets

**RECIPE DESCRIPTION:** Cheese and Jam baked in pastry

**ACTIVE TIME:** 25 minutes

**TOTAL TIME:** 40 minutes

**SERVINGS:** 30

**bon COOK PRODUCTS USED:** Flexipan® Mini Tartlet Tray, Roul'Pat®, Beechwood Rolling Pin, Shaper, Fluted Round Cutters

**INGREDIENTS:**

- Packaged Pie Crust Dough
- 4 ounces Brie Cheese
- ½ cup Apricot Jam
- ½ cup Slivered Almonds

**DIRECTIONS:**

1. Preheat oven to 400 degrees F and place oven rack in center position
2. Place the Tartlet Tray on the Baking Sheet and set aside
3. Roll dough onto Roul'Pat with Rolling Pin and cut shapes with preferred (dough)Cutter
4. Place shapes over wells of Tray and press down evenly with Shaper
5. Place a small rectangular piece of Brie into each well and top with a dollop of jam and sprinkle with almonds
6. Bake for 10-14 minutes or until bubbly