JANE SMITH LIFESTYLE

Mummy Baked Brie

Cook: 20–25 min, plus 5–10 min rest | Serves: 8–10



Warm melty brie wrapped in golden pastry like a mummy, with a sweet cranberry layer tucked inside.

Ingredients

- 1 wheel brie, 8–12 ounces
- 1 sheet puff pastry, thawed
- 1/3 cup cranberry preserves
- 1 egg, beaten
- 2 sliced black olives for eyes
- Crackers and sliced apples, for serving

Directions

1. Heat oven to 400°F and line a baking sheet with parchment.
2. Place the brie in the center of the puff pastry and spoon cranberry preserves over the top.
3. Cut extra pastry into strips and wrap them loosely across the brie to create mummy bandages.
4. Brush pastry with beaten egg and place olive slices near the top for eyes.
5. Bake 20–25 minutes, until deeply golden. Rest 5–10 minutes before serving with crackers and apples.

Jane's Note

These are easy to prep ahead. Keep chilled items refrigerated until serving and bake the warm appetizers close to party time.

Storage: Store leftovers covered in the refrigerator.