



## Baked Brie with Cherries, Almonds and Bagels

### Description

For simple sophistication and beautiful presentation, this easy appetizer served with flavorful Panera bagels turns any party into an elegant event.

### Tip

*The white rind on brie cheese is perfectly edible and helps retain the cheese's shape as it bakes in the oven.*

### Ingredients

3 Panera Cherry Vanilla, Pink Ribbon, French Toast, and/or Cinnamon Raisin bagels  
2 teaspoons butter  
2 tablespoons sliced almonds  
1/8 teaspoon ground cinnamon  
1 small wheel (about 8 ounces) brie cheese  
2 tablespoons cherry jam

### Directions

Preheat oven to 325°F. Cut bagels into 1-inch cubes.

Melt butter in a small skillet over medium heat. Stir in almonds and cook until lightly toasted, 3 to 5 minutes. Stir in cinnamon and remove from heat.

Center wheel of brie on a small round baking dish or glass pie plate. Spread jam over brie and top with almond mixture.

Bake until brie is very soft and scoopable, 7 to 8 minutes.

Place the dish on a trivet and serve with bagel cubes for scooping the oozing cheese.

Serves 6

