

Eat Your Heart Out Edibles ♥

Personal Chef Service and Made-to-Order Bakery

"Eat Hearty Without the Headache!"



Chef Angela's Candy Corn Baked Brie Cups

Yield – 12 to 16 cups

INGREDIENTS:

1 package (17 1/4 oz.) frozen puff pastry, thawed

1/2 lb. Brie cheese – cut into very small cubes

1 cup candy corn, finely chopped

Mini muffin tins

Cooking spray



DIRECTIONS:

- ♥ Preheat oven to 375°F. With a sharp knife, cut the pastry sheets into approximately 3 inch x 3 inch squares. Each sheet of pastry will yield 12 squares, or you can roll the pastry out a little thinner, as I like to do (with a rolling pin). Then you will get 16 squares.
- ♥ Press each square into a well-greased (with cooking spray) mini muffin tin cavity.
- ♥ Place a cube of Brie in the center of each puff pastry square. Top the Brie with several finely chopped pieces of candy corn.
- ♥ Bake for about 10 – 12 minutes or until candy corn is melted and puff pastry corners are toasted lightly brown.

Let cool 5 minutes before serving.

Compliments of Eat Your Heart Out Edibles

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