

Baked Brie Bites with Parsley & Almonds

Makes 1 dozen bites

For as long as I can remember my mother has made baked brie with parsley and almonds for Christmas Eve. We devour it yearly. This recipe, made with mini-phylo cups, is inspired by my family's holiday tradition.

12 frozen mini-phylo cups
4 ounces brie cheese
1 1/2 tablespoons sliced almonds
1 tablespoon fresh minced flat leaf parsley

Preheat the oven to 350 degrees. Line a small baking sheet with parchment paper and place the phyllo-cups on top.

Use a small knife to cut the rind from the brie and discard it. Cut the remaining brie (should be about 3 ounces) into small cubes and place each cube in a phyllo cup. Scatter a few sliced almonds into each cup.

Bake the brie bites for about 10 to 12 minutes until the cheese melts. Serve warm garnished with minced parsley.

This recipe came from Minced blog (www.mincedblog.com).