



## Pecan Cranberry & Brie Wreath

What a beautiful appetizer this wreath makes! It's the perfect appetizer for the holiday season. Easy to make, easy to assemble, delicious to eat, and a hit at any party!

### Ingredients

Crescent Rolls Twin Pack 8 oz  
2 cups fresh cranberries  
½ cup #farmfreshnuts dried cranberries  
1 stem of rosemary  
½ cup apple cider  
½ cup sugar  
1 - 8 oz wheel of brie  
1 cup spiced pecans (recipe below)  
additional cranberries and rosemary to garnish

### Instructions

Begin by making the cranberry sauce. In a medium-sized saucepan over medium heat, dissolve the sugar in the apple cider. Stir in the cranberries and stem of rosemary and cook until the cranberries start to pop (about 10 minutes). Remove from heat and place sauce in a bowl, discard the rosemary stem. Allow to thicken and cool at room temperature before assembling your wreath.

Preheat oven to 350 degrees Fahrenheit.

Open your twin pack of Pillsbury Original Crescent Rolls and roll them out on a cutting board. Press together the perforations of the rolls to create a solid sheet of dough.

Split the cranberry sauce between the two sheets of dough and gently spread all over, leaving a square at the bottom for the cheese.

Using a pizza cutter, cut out 1-inch lengthwise strips of the crescent dough.

Remove your brie from the package and trim off the top and bottom rind. Cut into 1-inch squares (they don't have to be perfect).

Place one square of brie on the exposed portion of the crescent dough and roll towards the other side, keeping it as tight as possible like you're making a cinnamon roll. Repeat for all of the strips.

Place the rolls on a parchment or Silpat-lined baking sheet in the shape of a wreath. You can either do one giant one (it may take a few minutes longer to bake) or two smaller ones. I chose to make two.

Bake in the preheated oven for 12-15 minutes until golden brown and bubbly.

While the wreath is still warm, top each roll with a spiced pecan.

Decorate with additional cranberries and rosemary for a festive centerpiece!

### Spiced Pecans

yield: 8-10 prep time: 5 MINUTES cook time: 10 MINUTES total time: 15 MINUTES

No Ratings

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Ingredients

1/2 teaspoon kosher salt

1/4 teaspoon cayenne pepper

1/4 teaspoon ground cinnamon

1/4 teaspoon ground allspice

1/4 teaspoon ground cardamom

1/2 teaspoon smoked paprika

1/2 lb @Farmfreshnuts pecans

2 tablespoons unsalted butter, cut into small pats

3 tablespoons packed dark brown sugar

1 1/2 tablespoons water