# glazed apricot almond brie

## Submitted by: Beth Guarneri

#### Ingredients:

* 1 14 oz brie cheese
* 1/2 c apricot preserves
* 1 tbsp orange juice
* 1/4 c sliced almonds, toasted

#### Instructions:

1. Preheat oven to 325 degrees.
2. Remove the top rind of the brie.
3. Place the brie in a shallow baking dish.
4. Mix apricot preserves and orange juice together then spread on top of brie.
5. Bake for 8 minutes or until the brie is soft and heated through.
6. Remove from oven and sprinkle with almonds.
7. Serve immediately with assorted crackers and apple slices.