Very Berry Brie

Description

Quick and delicious

Summary

Yield: 8
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American

Ingredients

- 1/2 cup sugar
- 2 tbsp water
- 1/2 cup fresh or frozen raspberries
- 1/2 cup fresh or frozen blueberries
- 1/2 cup fresh or frozen blackberries
- 1 tbsp cornstarch
- 2 tbsp *cold water
- 8 oz brie round sliced in half horizontally
- 1 bagel pieces and chips

Instructions

In a small saucepan, heat sugar and water until sugar is dissolved.

Add berries.

Bring to a boil. Reduce heat; simmer, uncovered, for 3 minutes.

Combine cornstarch and cold water until smooth; gradually stir into the pan.

Bring to a boil. Cook and stir for 2 minutes or until thickened.

Remove from the heat; let stand for 10 minutes.

Place bottom half of cheese in an ungreased ovenproof serving dish;

pour 1/2 cup berry mixture over cheese.

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Top with remaining cheese and berry mixture.

Bake, uncovered, at 400° for 8-10 minutes or until cheese is softened.

Serve with chips.