

# Cranberry Brie

Serves 12

## *Cranberry Marmalade:*

*3 cups cranberries*

*1/8 teaspoon allspice*

*3/4 cup packed brown sugar*

*1/8 teaspoon cardamom*

*1/3 cup dried currants*

*1/8 teaspoon cloves*

*1/3 cup water*

*1/8 teaspoon ginger*

*1/8 teaspoon dried mustard*

Combine all ingredients in heavy non-metal saucepan. Cook on medium-high until most of the berries pop, stirring frequently, ~5 minutes. Cool to room temperature. Cover & refrigerate (may be prepared up to 3 days ahead).

## *Cheese:*

Using sharp knife, cut circle in top rind of a 2.2 pound Brie cheese wheel (8" diameter), leaving 1/2" border of rind. Carefully remove center circle of rind from cheese. Do not cut through side rind. Place cheese in 8" diameter ceramic baking dish or on cookie sheet lined with foil. Spread marmalade over the cheese. Can be prepared 6 hours ahead. Cover and refrigerate. Bring cheese and marmalade to room temperature before continuing.

Preheat oven to 300°. Bake cheese until soft, ~12 minutes.

Set cheese on large platter. Surround with crackers & fruit. Cool slightly. Serve warm or room temperature.