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**STURGEON RIVER  
POTTERY**

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### **Karen's Killer Maple Nut Baked Brie**

*For use in your SRP BRIE BAKER!*

Take an 8oz. round of Brie and slice it in half like you would a layer cake. In a skillet toast 1/2 cup pecans (or the nut of your choice) in a little olive oil or butter. Set the nuts aside. Line the Brie Baker with a pie crust. Put the bottom half of Brie in the crust. Put 1/2 of the toasted nuts and 1/4 cup of maple syrup on the Brie. Place the top half of the Brie on the nut syrup mixture. Put the remaining nuts and another 1/4 cup of maple syrup over the Brie and fold the pie crust over the entire Brie.

Bake at 350° for 20 to 25 minutes or until the pie crust is golden.  
Cool a little and serve with your favorite crackers, wine and a bit of fruit.  
Don't plan on any leftovers!

*Remember, we recommend you place your pottery  
in a cool oven then bring it up to baking temperature.*

*Enjoy!  
Steve & Karen*