



STURGEON RIVER
POTTERY

Karen's Killer Maple-Nut Brie

For use in your Sturgeon River Pottery Brie Baker

Slice an 8 oz. round of brie in half like you would a layer cake. In a skillet, toast 1/2 cup pecans (or the nut of your choice) in a small amount of olive oil or butter; set the nuts aside. Line your Brie Baker with an unbaked pie crust, and place the bottom half of the brie in the crust. Sprinkle half of the toasted nuts on the brie and pour 1/4 cup maple syrup over the nuts. Top with the remaining half of the brie. Put the rest of the nuts and another 1/4 cup of pure maple syrup over the brie. Fold the edges of the pie crust up to cover the filling.

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

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

Enjoy!
The Crew at SRP

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