

Quick Cranberry Brie Bites

Ingredients:

- 1 sheet puff pastry, thawed
- 1/2 cup cranberry sauce
- 1 small wheel of brie, cut into small pieces
- Fresh thyme for garnish (optional)

Instructions:

1. Preheat oven to 375°F (190°C).
2. Cut puff pastry into 12 squares and place in a mini muffin tin.
3. Add a small piece of brie and a teaspoon of cranberry sauce to each square.
4. Bake for 15 minutes or until pastry is golden brown.
5. Garnish with fresh thyme if desired.

Prep Time: 20 minutes



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