



# CRANBERRY BRIE PULL-APART SOURDOUGH

YIELDS: 1 LOAF

You can use this recipe for day old, or fresh sourdough. With melted brie cheese, tart cranberries, and pecans, a drizzle of sweet honey, and a sprinkle of sea salt, it is the perfect balance of savoury, sweet, and hearty! It has an elaborate look, but it is the simplest of appetizers. Perfect for those cozy winter gatherings. We used our Basic Sourdough recipe to make the bread.



## *Ingredients*

- 1 fresh, or day old sourdough
- 4 T unsalted butter
- 2/3 cup raw pecans, chopped
- honey, drizzled
- 16 oz brie cheese, cubed
- 1 cup fresh cranberries, halved

## *Instructions*

1. If making fresh bread, use our Basic Sourdough recipe. Let cool before assembling pull-apart bread.
2. Preheat oven to 350F, and line a dutch oven with parchment paper.
3. Slice the bread horizontally and vertically, creating roughly 1-inch cubes. Careful to not cut the bread all the way through the bottom.
4. Placing the sliced loaf in the dutch oven before adding toppings will help to avoid rogue cranberries from rolling off the counter and all over your kitchen floor.
5. Take a handful of about half of the cranberries, separate the sections of bread, and fill the spaces between each bread cube. Do the same with the brie, then again with the pecans, alternating those three ingredients until you've added your desired amount of toppings. Drizzle with honey, and sprinkle with sea salt.
6. Place in oven with a lid for 15-20 minutes, removing the lid for the final 5 mins of baking.
7. Since this is best served hot, lift the loaf out of the dutch oven using the parchment paper. Place in a large serving dish and enjoy!

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