



Cranberry Brie Phyllo Cups

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Cranberry Brie Phyllo Cups are always a hit! This easy yet elegant appetizer features crisp phyllo shells filled with creamy brie cheese and warm cranberry sauce.

Course Appetizer

Cuisine	American
Keyword	Cranberry Brie Phyllo Cups
Prep Time	10 minutes
Cook Time	8 minutes
Total Time	18 minutes
Servings	15 servings
Calories	66kcal
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Ingredients

- 15 frozen phyllo shells (I love Athens brand)
- 8 oz wheel or wedge of brie cheese
- 7.5 tsp leftover cranberry sauce plus extra to taste

Instructions

1. Preheat oven to 350°F. Prep a small baking sheet with parchment or foil if desired then top with phyllo shells.
2. After removing rind, cut brie into fifteen 1-inch cubes.
3. Place a cube of brie in each phyllo cup.
4. Bake for 8 minutes or until brie is melted and warm.
5. While the phyllo cups bake, warm up your cranberry sauce (via microwave or stovetop) and add 1/2 teaspoon (or more!) to each phyllo cup once done baking.
6. For best results, enjoy right away.

Notes

Feeling fancy? Chopped fresh parsley, rosemary, or mint makes a beautiful garnish.

No cranberry sauce? Use your favorite cranberry preserves in it's place. You could also use raspberry preserves if preferred.

No Brie? No problem! Havarti cheese makes an excellent swap.

Nutrition Facts below are estimated using an online recipe nutrition calculator. Adjust as needed and enjoy!