



### **Kahlua-Pecan Brown Sugar Baked Brie**

1 whole wheel of Brie (16oz. or 19 oz.)  
1 cup Kahlua  
1 cup light brown sugar, packed  
1 cup pecans (either halves or chopped – your preference), toasted\*  
Accompaniments: Crackers or Apples

Preheat oven to 350 degrees. Start by carefully slicing the rind off the top of the Brie wheel but do not remove it completely. Bake for 15 minutes.

While the Brie bakes: in a medium saucepan, bring Kahlua and brown sugar to a boil and simmer for 10 to 15 minutes until mixture turns to syrup. Add pecans and gently stir until they are completely covered with sauce.

Remove Brie from oven (removing top rind) and pour Kahlua sauce over the Brie. Serve warm with crackers.

\*Personal preference to toast but pecans are delicious in this recipe not toasted.