

# Very Berry Brie

## Description

Quick and delicious

## Ingredients

- 1/2 cup sugar
- 2 tbsp water
- 1/2 cup fresh or frozen raspberries
- 1/2 cup fresh or frozen blueberries
- 1/2 cup fresh or frozen blackberries
- 1 tbsp cornstarch
- 2 tbsp \*cold water
- 8 oz brie round sliced in half horizontally
- 1 bagel pieces and chips

## Instructions

In a small saucepan, heat sugar and water until sugar is dissolved.

Add berries.

Bring to a boil. Reduce heat; simmer, uncovered, for 3 minutes.

Combine cornstarch and cold water until smooth; gradually stir into the pan.

Bring to a boil. Cook and stir for 2 minutes or until thickened.

Remove from the heat; let stand for 10 minutes.

Place bottom half of cheese in an ungreased ovenproof serving dish;

pour 1/2 cup berry mixture over cheese.



## Summary

**Yield:** 8

**Prep Time:** 30 minutes

**Category:** Appetizers

**Cuisine:** American

## **Very Berry Brie**

Top with remaining cheese and berry mixture.

Bake, uncovered, at 400° for 8-10 minutes or until cheese is softened.

Serve with chips.