

# Ciabatta Brie and Cranberry Appetizer

## Ingredients:

- 1 loaf of Ciabatta bread
- 1 (8oz) container Mascarpone cheese
- 1/2 cup dried cranberries
- 1/2 cup dried tart cherries (optional)
- 2 teaspoons lemon juice
- 1 can whole cranberry jelly
- 1/2 cup chopped pecans or walnuts
- 2 tablespoons Calvados (apple brandy) optional
- 1 round or wedge of Brie

## Directions:

Slice through the top third of loaf, lengthwise. Remove some of the inside dough.  
Slather mascarpone on inside bottom of loaf. Mix together remainder of ingredients except Brie. (Mixture can also be heated in small saucepan to further blend flavors) Spread mixture over mascarpone.  
Slice Brie in strips and lay over mixture. Sprinkle with a few chopped nuts.  
Bake at 325 for about 15 minutes or until Brie melts.  
Slice in wedges and serve.