

Ready in a little over 30 minutes, these bites are the ideal last-minute appetizer, and are so good they just might steal the show at your Thanksgiving dinner (sorry, roast turkey).

## **INGREDIENTS:**

- 1 (8-oz.) tube crescent dough
- Cooking spray
- All-purpose flour, for surface
- 1 (8-oz.) wheel of brie
- 1/2 c. whole berry cranberry sauce
- 1/4 c. chopped roasted unsalted pecans
- 6 sprigs fresh rosemary, cut into 1" pieces.



## **INSTRUCTIONS:**

1. Preheat oven to 375°. Grease a mini (24-cup) muffin tin with cooking spray. On a lightly floured surface, roll out crescent dough and pinch together seams. Cut into 24 squares. Place squares into prepared cups.
2. Cut brie into small pieces and place inside dough. Top with a spoonful of cranberry sauce, pecans, and one piece of rosemary.
3. Bake bites until pastry is golden brown, about 15 minutes.

## **NUTRITION**

### Nutrition Information Per Serving (Serves 24)

Calories 78 Fat 4g Saturated fat 2g Trans fat 0g  
Cholesterol 9mg Sodium 119mg Carbohydrates 7g Fiber  
1g Sugar 2g Protein 3g Vitamin D 0mcg Calcium 32mg  
Iron 1mg Potassium 41mg

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.