

Ayers Pottery ***Brie Baker***



308 N. 3rd St.
Hannibal, MO 63401
573-221-6960 • 1-800-227-6960
www.ayerspottery.com

Brie Baker Recipes

Place a small round of brie in Ayers Pottery Brie Baker.
Bake at 350 degrees for 20-25 minutes.

Pesto or Chutney Brie

Pour a jar of pesto or chutney to cover the brie
before baking. Bake as directed.

Holiday Berry Brie

Cover brie with cranberry sauce, triple sec and
brown sugar then bake as above.

Steve's Bourbon Nut Brie

Cover brie with Jack Daniels, brown sugar (or honey),
and almonds, then bake as usual - Steve's favorite!

Brie En Croute

Use 1/2 package of frozen puff pastry thawed.
Roll out pastry to 10" square, place brie in the center.
Bring pastry up around the cheese in the center.
Twist into a knot and refrigerate for 10 minutes.

Brush lightly with 1 slightly beaten egg.
Bake at 400 degrees for 30 minutes or until
pastry is lightly browned.