

Cranberry Brie Bites

Elegant cranberry brie bites with rosemary and honey glaze. Perfect appetizer for holidays featuring flaky puff pastry and creamy cheese.

10 min

PREP

15 min

COOK

25 min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Ingredients

- 1 mille feuille
- 1 cup flour
- 1 cup cranberry
- 2 tbsp rosemary
- 1 cup honey
- 1 tbsp unsalted butter
- 1 tsp salt

Instructions

1 Prepare for baking

Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper and set aside.

2 Prepare the pastry

Unroll the puff pastry sheet on a lightly floured surface. Roll it slightly to create a 12x10 inch rectangle, then cut into 24 equal squares using a sharp knife.

3 Make the honey butter glaze

Whisk together 1 tablespoon honey and 2 tablespoons melted butter in a small bowl until smooth and combined. Set aside.

4 Assemble the bites

Place a small cube of brie cheese in the center of each pastry square. Top each with 1 teaspoon of cranberries and a small pinch of fresh rosemary.

- 5 Fold each pastry square diagonally to form a triangle, completely enclosing the filling. Press the edges firmly with a fork to seal and prevent leaking during baking.
- 6 Transfer the sealed triangles to your prepared baking sheet, spacing them about 1 inch apart.
- 7 **Bake the bites**
Bake for 15-18 minutes until the pastry is golden brown and puffed, and the cheese is melted inside.
- 8 **Finish and serve**
Remove from oven and immediately brush each hot bite with the honey butter glaze. Garnish with additional fresh rosemary sprigs and let cool for 3-5 minutes before serving warm.

Tips

Keep puff pastry cold while working - if it becomes too warm, return it to the refrigerator for 10 minutes before continuing.

Don't overfill the pastry squares, as this can cause bursting during baking. A small cube of brie and teaspoon of cranberries is plenty.

Brush the honey glaze on immediately after baking while the pastry is still hot for better absorption and shine.

Use a sharp knife or pizza cutter to cut clean pastry squares without dragging or tearing the dough.

For extra flavor, warm the honey glaze with a sprig of rosemary, then remove the herb before brushing.

Place bites seam-side down on the baking sheet to prevent opening during baking.

Allow brie to come to room temperature for 15 minutes before using for easier handling and better melting.

Line your baking sheet with parchment paper to prevent sticking and make cleanup easier.