

BRIE CHERRY PASTRY CUPS

Ingredients

- 1 sheet frozen puff pastry, thawed
- 1/2 cup cherry preserves
- 4 ounces Brie cheese, cut into 1/2-inch cubes
- 1/4 cup chopped pecans or walnuts
- 2 Tbsp minced chives

Directions

1. Unfold puff pastry; cut into 36 squares. Gently press squares onto the bottoms of 36 greased miniature muffin cups.
2. Bake at 375 degrees for 10 minutes. Using the end of a wooden spoon handle, make a 1/2-inch-deep indentation in the center of each. Bake until golden brown, 6-8 minutes longer. With spoon handle, press squares down again.
3. Spoon 1/2 rounded teaspoon preserves into each cup. Top with cheese; sprinkle with nuts and chives. Bake until cheese is melted, 3-5 minutes.

Serves 36 appetizers

Source: Taste of Home magazine (Libby)