

Apple and Brie Crostini Wreath

Hands On: 10 minutes

Total Time: 35 minutes

Makes: 12 servings

INGREDIENTS:

1 white or whole wheat baguette, sliced diagonally into 1/4-inch (5 mm) slices
3 tbsp (45 mL) olive oil, divided
1/2 tsp (2 mL) sea salt or kosher salt, divided
1 red apple, sliced
1 tbsp (15 mL) balsamic vinegar
1 tbsp (15 mL) fresh thyme leaves, divided
2 tsp (10 mL) brown sugar
1 round Brie cheese (8 oz/230 g), sliced into 24 pieces
Fresh rosemary sprigs (optional)
Pomegranate seeds (optional)

DIRECTIONS:

1. **Lay** baguette slices on parchment paper or foil-lined baking sheet. Brush with 1 tbsp (15 mL) olive oil and sprinkle with half of the salt; flip and repeat. Broil for 2 to 3 minutes, flipping halfway through, until lightly toasted. Let cool.
2. **Heat** remaining oil in large skillet set over medium heat. Add apple slices, balsamic vinegar, half of the thyme, and brown sugar. Cook for 6 to 8 minutes or until apples are tender and glazed.
3. **Top** toasted baguette slices evenly with Brie and apples. Broil for 1 to 2 minutes or until cheese is melted. Sprinkle with remaining thyme.
4. **Arrange** crostini in circle to resemble wreath. Garnish with rosemary sprigs and/or pomegranate seeds (if using).

Tips:

- Toast baguette slices a day ahead and store in airtight container.
- Make apple mixture a day ahead and refrigerate in airtight container. Warm briefly in the microwave before serving.
- Choose tart apples, such as Granny Smith, or sweet apples, such as McIntosh or Royal Gala, depending on your preference.