Mini Baked Brie Cob Loaf

EASY • 40 MINS

Crispy bread, gooey brie cheese and sweet Capilano Honey. Be prepared for party season with these individual baked brie cob loaves. Customise them to each guest for a personalised touch and top with your choice of fruit, nuts and spices.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	10 mins	30 mins	4

Ingredients

- 4 125g wheels of brie
- 4 Large crunchy bread rolls
- 80g butter
- 100g Capilano Pure honey

Method

1. Preheat the oven to 180°C and prepare an oven tray with baking paper.
2. Use a sharp knife to trace a circle the size of the cheese on each bread roll.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilanohoney on Instagram or Facebook and you could be featured on our page!

- 4 rosemary sprigs
- Salt and Pepper
- Fresh figs to serve (optional)

Used in this recipe

Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

3. Remove the top, and scoop out the bread from inside, placing the unwrapped wheel of cheese into the roll.

4. Tuck the rosemary sprigs in between the cheese and the bread, placing some smaller sprigs into the cheese itself.

5. Butter the bread you scooped out and place it on the baking tray along with the open rolls.

6. Bake for 20-30 minutes (or until the cheese is gooey), removing the additional pieces of bread once they are golden brown.

7. Top with a generous drizzle of Capilano Honey, rosemary and fresh figs. Serve while hot.