

# TYPHOON®

## Brie, Cranberry and Pecan Bread

- 1 loaf Sourdough Bread
- 4 Tablespoons Butter
- 3 Tablespoons Brown Sugar
- 1 wheel of brie, cubed
- 1 cup dried cranberries
- 2/3 cup pecans, chopped



## Method

Preheat the oven to 350°F

Carefully slice the bread horizontally and vertically with approximately 1 inch spacing, making sure you do not slice all the way through the bread.

In a small bowl, use your hands to combine 2 tablespoons butter, brown sugar and chopped pecans to create a crumble like consistency.

Cut the remaining butter into thin slices and stuff this and the brie, alternatively, inside the bread.

Place the loaf on a baking sheet and add the cranberries and pecans.

Transfer to the oven and bake for 15 minutes or until the brie has melted. Serve immediately on a Typhoon Vintage Copper Bread Board Lid.