

# Baked Brie Croissants with Bacon Jam

26677 S Highway 66, Unit A  
Claremore, OK 74019

918-266-1604  
[www.66nuts.com](http://www.66nuts.com)



## Ingredients

- 2 cans pre-made croissant dough
- 4 oz brie
- Terrapin Ridge Hot Pepper Bacon Jam
- 2 tablespoons butter
- Red pepper flakes, ground cayenne, or chili powder.
- Kosher salt



## Directions

- Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with parchment paper. Slice the brie into small thick rectangles. Roll out the croissant dough and cut into eight triangles.
- Place a piece of brie on the wide end of the triangle. Top with 1 teaspoon of bacon jam. Carefully roll up the dough by slightly crimping the sides as you roll up so the jam doesn't spill out the edges. Place on the lined baking sheet and repeat with remaining croissants.
- Brush the tops with melted butter and sprinkle with red pepper flakes and kosher salt. Bake for 15 minutes or until the tops are golden brown.
- Transfer the croissants to a plate and serve immediately.
- If bringing to a party, reheat them in a 350 degree Fahrenheit oven for 5-10 minutes. Preheat oven to 350 degrees Fahrenheit. Place an 8 oz wheel of brie on a parchment-lined baking sheet. Top with bacon jam and bake for 10-15 minutes. Transfer to a serving board and serve with apples, crackers or bread.