

## INGREDIENTS FOR 6 SERVINGS

- 1 Pepperidge Farm Puff Pastry Sheet, Thawed
- 8 Ounce Brie Round
- 1 Egg
- 1 Tablespoon Water



## PREPARATION

Preheat the oven to 400°.

Unfold the pastry sheet on a lightly floured surface. Place the cheese in the center of pastry. Fold the pastry up over the cheese to cover. Trim the excess pastry and press to seal. Reserve the pastry scraps for decoration.

Beat the egg and water in a small bowl with a fork or whisk. Brush the seam of the pastry with the egg mixture. Place seam side down onto a baking sheet. Decorate with the pastry scraps, if desired. Brush with the egg mixture.

Bake for 25 minutes or until the pastry is golden brown. Let stand for 20 minutes.