

Prep time: 10 minutes Cook time: 30 minutes Total time: 40 minutes

Servings: 12

Recipe creator: Foodness Gracious

Ingredients

- 1 package of frozen puff pastry, thawed usually two to a box
- 1 cup cranberry jelly, divided
- 1 12oz round of brie cheese
- 1/2 cup chopped pecans

Instructions

- Preheat the oven to 400 degrees F. Line two baking sheet pans with parchment paper
- Place each thawed puff pastry sheet on a clean work surface
- Spread 1/2 cup cranberry jelly on each pastry sheet all the way to the edges
- Slice the cheese into thin strips and place on top of the jelly in an
 alternate pattern, so one line of cheese and then miss a line and then
 another line until you get to the opposite end of the pastry
- Sprinkle 1/4 cup of the pecans over the cheese
- Starting at one end begin to tightly roll the pastry into a tube shape making sure to keep it tight
- Once you have a log shape slice it into 8 even pieces and place 1 inch apart on the baking sheets
- Bake in the oven for 30-35 minutes until golden brown and slightly puffed
- Use a spatula to transfer to a plate or platter and serve while still warm