

Ghoul's Baked Brie – Step by Step Guide

1. Preheat Wolf's E or M series oven or Dual Fuel Range oven to Bake 375F
2. Remove brie from package and cut it in half horizontally



3. Place $\frac{1}{4}$ cup of jam on top of one of the slices of brie with the cut side up



4. Place the other half of brie cut side down on top of jam topped brie, making a “brie and jam sandwich”



5. Place the “sandwiched brie” in center of puff pastry sheet
6. Whisk egg and dye together to create an egg wash
7. Egg wash the perimeter of the puff pastry



8. Fold all the edges of the puff pastry to the center of the brie, encasing the brie in puff pastry



9. Place encased puff pastry onto a non-stick parchment lined baking sheet, seam side down

10. Using a paring knife cut out eyes and mouth creating a spooky ghoul



11. Fill the eyes and mouth with remaining jam



12. Egg wash puff pastry

13. Bake in oven for 25 minutes or until golden brown

14. Serve with your favorite crackers.

15. Enjoy!