

## Baked Brie with Cayenne-Candied Pistachios

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

### Ingredients

- 1 loaf of sourdough bread
- 8 oz. wheel of Brie cheese
- 1 cup pistachios, shelled
- 1/2 tsp. cayenne
- 1 Tbsp. brown sugar
- 2 Tbsp. butter, melted
- 1/4 raspberry preserves

### Instructions

1. Slice the top off of the sourdough loaf. Remove bread from the center.
2. Remove the rind from the wheel of Brie and place inside the sourdough "bowl."
3. Toss the pistachios with cayenne, sugar and butter. Place into a baking sheet prepped with nonstick spray.
4. Place the top back onto the sourdough bowl.
5. Place brie-filled sourdough bread onto the baking sheet.
6. Bake pistachios and sourdough bread bowl at 400°F for 15 minutes.
7. Remove from the oven and take off the sourdough cap. Sprinkle with pistachios and drizzle with raspberry preserves. Serve warm.

