

Baked Brie (That's cheese!)

Ingredients

**1 wedge brie (any size)
seedless red grapes
brown sugar**

Directions

Cut the brie in half (butterfly it, so that you now have two wedges), place the brie, cut side up, on a baking sheet. Cut enough red grapes in half length wise to lightly cover the 2 brie wedges...grapes go onto the brie cut side down...I just use a few grapes, I don't over do it...then, sprinkle generously with brown sugar.

Bake at 350, until the brie becomes soft and starts to melt.

Serve with french bread or crackers.