

Baked Brie-Stuffed Sourdough with Cranberry Sauce and Garlic Herb Butter

Garlic Herb Sourdough Bread Stuffed with Brie and Cranberry Sauce



OVEN
350°F

TIME
30 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 round sourdough loaf
 - 8 oz Brie, sliced
 - 1 cup cranberry sauce (fresh or store-bought)
 - 2 tbsp softened butter
 - 2 garlic cloves, minced
 - 1 tbsp chopped rosemary (or 1 tsp dried)
 - 1 tbsp chopped thyme (or 1 tsp dried)
 - Salt and pepper to taste
 - Optional: extra herbs for garnish
- Swaps and Notes:
- Cheese Choices: Swap Brie with Camembert or even mozzarella for a more mellow melt.
- Bread Options: A rustic boule or artisan country loaf will also work beautifully.
- Cranberry Sauce: Both homemade and canned are great—just make sure it's whole berry for texture.
- Herbs: Try sage or parsley for a twist; use dried herbs in a pinch but reduce quantity.
- Step-by-Step Instructions:
- 1 Preheat Oven:
 - 2 Hollow the Bread:
 - 3 Make the Herb Butter:
 - 4 Stuff the Loaf:
 - 5 Close and Wrap:
 - 6 Bake:
 - 7 Serve:

Tips for Success:

Don't skip the foil: It helps everything melt evenly and keeps the bread from burning.

Use room-temperature Brie: It melts faster and more evenly than chilled.

Serve with extra cranberry sauce on the side for dipping-or even some Crockpot Nacho Dip if you're feeling extra bold.

Serving Suggestions and Pairings:

This Baked Brie Appetizer for a double-brie treat

Caramel Apple Pie Cookies for a sweet seasonal pairing

Pumpkin Delight Dessert for a cozy finish

Easy Turkey Wings for a complete holiday spread

Storage and Leftover Tips:

Refrigerate any leftovers wrapped in foil for up to 3 days.

Reheat in the oven at 325°F for 10-15 minutes to revive that melty magic.

Freeze isn't recommended, as the texture of melted Brie doesn't hold up well.

DIRECTIONS

1. **Preheat Oven:** Preheat your oven to 350°F (175°C).
2. **Hollow the Bread:** Cut a lid off the top of the sourdough and hollow out the inside, leaving about a ½-inch border. Save the top-you'll use it again!
3. **Make the Herb Butter:** In a small bowl, mix together softened butter, garlic, rosemary, thyme, salt, and pepper until well combined.
4. **Stuff the Loaf:** Spread the herb butter generously inside the hollowed-out bread. Layer in the sliced Brie, then spoon cranberry sauce over the top.
5. **Close and Wrap:** Place the top of the bread back on like a lid. Wrap the entire loaf tightly in aluminum foil to prevent drying out.
6. **Bake:** Place the wrapped loaf on a baking sheet and bake for 25-30 minutes, until the cheese is melted and everything is warmed through.
7. **Serve:** Let it cool slightly. Slice into wedges or serve pull-apart style. Garnish with fresh herbs for that extra holiday sparkle.
8. **Tips for Success:** Don't skip the foil: It helps everything melt evenly and keeps the bread from burning.
9. **Use room-temperature :** Brie: It melts faster and more evenly than chilled.
10. **Serve with extra cranberry sauce on the side for dipping-or even some Crockpot Nacho Dip if you're feeling extra bold.**
11. **Serving Suggestions and Pairings:** This dish is ideal for holiday tables, cheese boards, or cozy weekend brunches. Serve it alongside:

12. This : Baked Brie Appetizer for a double-brie treat
13. Caramel : Apple Pie Cookies for a sweet seasonal pairing
14. Pumpkin : Delight Dessert for a cozy finish
15. Easy : Turkey Wings for a complete holiday spread
16. Pair it all with a crisp glass of white wine, warm cider, or sparkling cranberry punch.
17. Storage and Leftover Tips: Refrigerate any leftovers wrapped in foil for up to 3 days.
18. Reheat in the oven at 325°F for 10-15 minutes to revive that melty magic.
19. Freeze isn't recommended, as the texture of melted Brie doesn't hold up well.
20. More Recipes You'll Love: For more cozy, festive bites, try these Chef Maniac favorites:
21. Baked : Brie Appetizer
22. Easy : Turkey Wings
23. Crockpot : Nacho Dip
24. Caramel : Apple Pie Cookies
25. Pumpkin : Delight Dessert

SWAPS & NOTES

Cheese Choices : Swap Brie with Camembert or even mozzarella for a more mellow melt.

Bread Options : A rustic boule or artisan country loaf will also work beautifully.

Cranberry Sauce : Both homemade and canned are great-just make sure it's whole berry for texture.

Herbs : Try sage or parsley for a twist; use dried herbs in a pinch but reduce quantity.

TIPS FOR SUCCESS

Don't skip the foil : It helps everything melt evenly and keeps the bread from burning.

Use room-temperature Brie : It melts faster and more evenly than chilled.

Serve with extra cranberry sauce on the side for dipping-or even some Crockpot Nacho Dip if you're feeling extra bold.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/baked-brie-stuffed-sourdough-with-cranberry-sauce-and-garlic-herb-butter/>