

Easy Cranberry Brie Pull-Apart Bread with Sourdough

Cranberry Brie Sourdough Pull-Apart Bread - The Perfect Holiday Appetizer



OVEN
350°F

TIME
15 min

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INGREDIENTS

Main Ingredients:

1 round sourdough loaf (about 500 g / 1 lb)

200 g Brie cheese, sliced

1/2 cup cranberry sauce

Flavor Enhancers:

2 tablespoons butter, melted

1 tablespoon olive oil

1 teaspoon fresh thyme leaves

Salt to taste

Black pepper to taste

Optional Finish:

Honey for drizzling

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. Prepare the Bread: Place the sourdough loaf on a cutting board.
3. Using a sharp bread knife, cut the loaf in a crisscross pattern without slicing all the way through.
4. The deep cuts create the signature pull-apart effect.
5. Add Butter and Seasoning: Drizzle melted butter and olive oil throughout the cuts in the bread.
6. Sprinkle with thyme, salt, and black pepper to enhance the flavor.
7. Stuff the Bread: Insert slices of Brie cheese into the cuts throughout the loaf.
8. Spoon small amounts of cranberry sauce between the slices of bread and cheese.
9. Distribute the filling evenly for maximum flavor.
10. Bake Covered: Wrap the stuffed loaf loosely in foil.
11. Bake for 15 minutes, allowing the cheese to melt and the flavors to blend.
12. Bake Uncovered: Remove the foil and bake for an additional 10 minutes.
13. This step allows the bread to crisp slightly while the cheese becomes perfectly gooey.
14. Serve: Remove the bread from the oven and drizzle lightly with honey if desired.
15. Serve warm and allow guests to pull apart pieces directly from the loaf.

SWAPS & NOTES

This recipe is flexible and easy to customize.

Extra toppings Add chopped walnuts or pecans for a bit of crunch.

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