

# *The Downtown Dish*

## *Decadent Delights*

**Recipe Credit:** Pinterest

**Category:** Appetizer

### *Apple Bacon Brie Bites*

#### **Ingredients:**

12 Ready-to-use phyllo cups  
Good quality brie cheese (or whatever creamy cheese you prefer)  
1/2 of a Granny Smith apple, sliced thin and cut into 1 inch pieces  
Lemon juice  
2-3 slices of bacon, cooked until crispy and crumbled  
Honey for drizzling



#### **Instructions:**

Preheat your oven to 350 degrees and line a pan with parchment or foil for easy clean up. Arrange your phyllo cups on the pan.

Cut your brie into bite size pieces and place them into the phyllo cups (don't be stingy!!).

Drizzle your apple pieces with a little lemon juice to prevent browning and mix them so they're evenly coated. Place 2-3 pieces into each phyllo cup. Place them into the brie and fan them so they looked pretty.

Sprinkle the crumbled bacon generously into each phyllo cup.

Bake these for 10-15 minutes, until the cheese is nicely melted.

Drizzle very lightly with honey and serve immediately.

Enjoy!

**Presented By:**  **DOWNTOWN  
SCHENECTADY**  
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