

Appetizer

# Brie Kissed by Spiced Pumpkin



Ready in **40 minutes**

Serves: 4-6

## Ingredients

- 1 small sugar pumpkin about 1.5#
- 1 Tbsp oil
- Brie, about 6 oz
- 2 Tbsp brown sugar
- Dash of ground cloves, allspice and smoked paprika
- Your favorite chips or crusty bread

## Preparation

1. Preheat oven to 350 degrees
2. Cut off top and scoop out seeds from pumpkin
3. Coat inside of pumpkin with oil
4. Remove rind from brie and shape it to fit inside your pumpkin
5. Mix together the brown sugar and spices.
6. Top brie with the sugar spiced mixture
7. Bake 30 minutes
8. Serve while still warm with crackers

## Tips

You can use whatever spices that sound good to you - add chipotle if you want a bit more of a kick.

## Spiritual message from this recipe

Let what you have on hand inspire you to create new things. I had some brie that needed to be used and a pumpkin that had been sitting on my counter for a couple of weeks. It saved me a trip to the store!