

Brie and Apple Appetizer



Preheat oven to 350F degrees.

Toast French bread slices on baking sheet in oven until golden.

Remove rind from Brie, and slice into 1/4 inch thickness.

Slice green apples into thin slices.

Mix walnuts, brown sugar and melted butter together.

Top each slice of bread with a piece of brie, a slice of apple and top with walnut mixture.

Place on baking sheet. Bake until cheese melts. Watch carefully so that cheese doesn't burn.

1/2	Stick of Butter Melted		
1	Loaf French bread, sliced into 1/2 inch slices		
2	Green apples		
1/2	Cup brown sugar		
1/3	Cup chopped walnuts		