

Instant Festive Snacks – 4 Ingredient Recipes

Cranberry Brie Puff Stars

Ingredients:

- Puff pastry
- Brie
- Cranberry sauce
- Mixed nuts (optional)

Instructions: Cut puff pastry into star shapes or squares. Place a small square of brie in the centre, add cranberry sauce, and fold the points slightly. Bake at 200°C until golden.

Warm Brie-Cranberry Dip

Ingredients:

- Brie wheel
- Cranberry sauce
- Mixed nuts
- Puff pastry scraps or crackers

Instructions: Slice the top rind from the brie wheel. Place in a small dish, spoon cranberry sauce on top, and sprinkle nuts. Bake until melted and serve with crackers or pastry pieces.

Mini Cranberry Nut Turnovers

Ingredients:

- Puff pastry
- Cranberry sauce
- Mixed nuts
- Brie (optional)

Instructions: Cut puff pastry into small squares. Add cranberry sauce and nuts. Fold into triangles, seal with a fork, and bake until crisp and golden.

Brie & Nut Pinwheels

Ingredients:

- Puff pastry
- Brie
- Mixed nuts
- Cranberry sauce (optional)

Instructions: Spread softened brie over puff pastry. Sprinkle nuts. Roll into a log, slice into 1–1.5 cm pieces, and bake until golden.

Cranberry Brie Tart Bites

Ingredients:

- Puff pastry
- Brie
- Cranberry sauce
- Mixed nuts

Instructions: Press pastry squares into a mini muffin tin. Add brie, cranberry sauce, and nuts. Bake until melted and edges are crisp.