Honey Baked Brie with Figs and Rosemary

(This gooey, bubbly appetizer has the perfect balance of sweet, salty and creamy that your guests will love!)

Ingredients

1 wheel of brie cheese
2-3 fresh figs (quartered)
Several sprigs of rosemary
Black Sage Honey*
Sea Salt and Freshly Ground Pepper
2 tablespoons roasted pistachios (optional)

Directions

Preheat oven to 375 ° F.
Place brie wheel into a small parchment paper lined skillet.
Score top of brie in several places and insert small pieces of rosemary.
Top brie with figs, salt and pepper.
Drizzle with desired amount of honey.
Bake for 15 to 20 minutes or until the cheese has softened.
Remove from oven and sprinkle pistachios over the top, if using.
Drizzle with more honey, if needed.
Garnish with a fresh sprig of rosemary and serve with crostini, crackers, cured meats or olives.

*Substitute with honey of your choosing.