Whipped Brie Cheese
(Adapted from Just a Taste)

3 (8-oz.) wheels Brie cheese, cold
Honey or jam, for garnishing
Toasts or crackers, for serving

Using a serrated knife, remove the entire rind from each wheel of Brie. Let the cheese come to room temp then add it to the bowl of a stand mixer fitted with a paddle attachment.

Beat the cheese on medium speed until it becomes smooth and creamy, scraping down the sides as needed, about 10 minutes. (See Kelly's Notes.)

Transfer the whipped Brie to a serving plate then drizzle with honey or jam and serve with toasts or crackers for dipping.

KELLY'S NOTES:
Do not try to halve this recipe. You need a minimum of three wheels of Brie so that it beats together in the stand mixer bowl and becomes light and pillowy.
The Brie will be very stiff once you start beating it. After 10 minutes, it will lighten in color and texture.