



Kitchen Cheat Sheet: Baked Brie with Apples & Bacon

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Tips and Time Savers

- Pile all the apples and bacon on top of the brie while it's hot and gooey. It will sink in just a bit and that's ok!
- If you happen to have one, you can bake and serve this on a small, flat cast iron skillet. It looks very rustic and fun on the table!
- This is only going to stay gooey for about 10 minutes. If you'd like to keep it oozy longer use an oven-safe baking dish (ceramic) that you can bake and serve on.
- You can tell if the cheese is ready by looking at the center if you've trimmed the top rind off. If you've left the rind on then gently touch the center and you'll be able to feel if it's soft or not.
- Ripe brie has a sweet odor. Overripe brie will smell like ammonia – take it back!
- You will need a full brie wheel, not a wedge.

Storage

If there happens to be some left there's no need to throw it away.

To store leftover brie let it come to room temperature, wrap tightly in plastic wrap, and refrigerate it for up to 4 days.

I like to scrape any toppings off and store them separately.

To reheat just pop in the microwave on high for about 30 seconds, and then in 10-second intervals until hot and gooey.

Nice to have

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If you really want to keep that cheese warm and melty through the whole party, this Muldale Brie Baker with Lid and Spreader is the secret weapon. It's the perfect size for a standard wheel of brie or camembert, and the ceramic crock holds the heat beautifully – no sad, congealed cheese halfway through the night. Plus, that deep red finish looks gorgeous on any holiday table. Pop the lid on to keep it gooey until the last cracker's gone.

[Shop the Muldale Brie Baker here](#)

Variations

- Add some dried cranberries to the topping. They add a little sweet, tangy flavor plus a festive color.
- You can use pear slices or diced pears instead of apples if you like.
- Chopped, toasted pecans are a delicious addition. Different nuts works, too. Use your favorite.
- Use pancetta instead of bacon.
- Fig preserves are delicious on top!
- Add a splash of bourbon to the apples just before you remove them from the heat.
- This is delicious made with cinnamon apples.
- If you'd like to make this easy baked brie recipe even easier just drizzle the baked cheese with some honey or maple syrup and top with a sprig of fresh rosemary.

FAQs

Do you take the rind off before baking?

Nope—leave the rind on most of the wheel. Just trim the top so it melts evenly and looks all dramatic when you cut into it. The rind is edible and helps the cheese hold its shape.

How long should I bake brie?

About 8–10 minutes at 325°F is perfect. You're not trying to cook it—just warm it until it's soft and gooey inside. If you bake it too long, it'll collapse into a glorious puddle (which is not necessarily a tragedy).

What do I serve with baked brie?

Crackers, baguette slices, apple wedges, pear slices, toasted pecans, or pretzel chips. If you want to build a full holiday appetizer board, add cured meats, dried fruit, and a drizzle of honey or fig jam.

Can I make baked brie in advance?

You can prep the topping a day or two ahead, but bake the brie right before serving. It only stays oozy for about 10–15 minutes, so fresh-from-the-oven is best.

Can I make baked brie in the air fryer?

Absolutely. Pop it in at 350°F for about 6 minutes—just keep a close eye on it. The air fryer does a great job melting the center without overcooking the rind.

Can I microwave baked brie?

You can, and it works surprisingly well for small portions. Microwave on high for 40 seconds, then check every 10–15 seconds until melty. It's the lazy-day version, and I fully approve.

How do I keep baked brie warm at a party?

Use an oven-safe ceramic dish that retains heat, or keep it in a warm (not hot) oven at 200°F. Just don't cover it tightly—trapped steam ruins that silky texture.

What kind of apples are best for this recipe?

Honeycrisp, Gala, or Pink Lady—they caramelize beautifully without turning to mush.

Can I use puff pastry or crescent dough?

Yep! Wrap the brie completely, seal the edges, and bake at 400°F for about 20–25 minutes. It's fancier, but this version skips the dough to let that sweet-savory topping shine.