

Baked Brie Bites [National Honey Board] (makes 16 bites)

Ingredients:

- 2 cups - white whole wheat flour
- ¼ teaspoon - active dry yeast
- ¾ teaspoon - salt
- 1 cup - water
- ½ cup - honey, divided
- 1 cup - raspberries
- 8 ounces - brie, cut into 32 pieces

Directions:

- To make the honey whole wheat baguettes, stir together the flour, yeast, salt, 1 cup water, and 1½ tablespoons of honey in a large bowl. The dough will be a bit wet and sticky.
- Cover bowl with plastic wrap & let it rise for 12 to 18 hours at room temperature. The surface will have a few bubbles on it when the dough is done rising. A rise time anywhere between 12 & 18 hours will work fine as long as it's at a comfortable room temperature, 68 to 72°F.
- After the dough rises, flour a work surface and quickly form two evenly-sized baguettes with the dough. They should be about 2 inches wide by 8 inches long.
- Place the baguettes on a floured dish towel that isn't fuzzy and cover with a second similar dish towel. Let the dough rise for about 2 hours at room temperature.
- Preheat the oven to 450°F and place a large baking dish in the oven while it preheats (e.g. large cast-iron skillet or ceramic dish).
- You may need two baking dishes to accommodate the loaves. Bake the bread in the baking dish for 25 to 30 minutes on the center oven rack.
- The bread is done when it is nicely browned and it sounds hollow when you tap it. Cool on a wire rack, and then slice each loaf into 16 pieces.
- To make the raspberry topping, place the raspberries in a small saucepan with 2 tablespoons of honey and 2 tablespoons of water.
- Cover and cook over low heat for 5 minutes.
- Uncover and continue to simmer gently for 10 minutes to cook off the liquid and thicken the mixture. It will take on the texture of jam as it cools.
- To assemble the appetizer, place the baguette slices on a baking sheet and lightly toast them under the broiler for a minute or two.
- Remove from oven. Add about ½ teaspoon of honey to each crostini and top with piece of brie.
- Return the baking sheet to the oven and broil for another minute.
- Watch them carefully. You want the brie to get warm and soften a bit more, but don't let it turn brown or get so soft that it oozes off the crostini.
- Remove the baking sheet from the oven and add ¼ teaspoon of raspberry topping to the top of each piece of brie. Serve warm.