

Prep Time: 15 minutes
Cook Time: 25 minutes
Total Time: 40 minutes
Servings: 6-8

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Why You'll Love This Recipe

- Visually Stunning: The scoring pattern creates a beautiful, edible centerpiece.
- Texture Heaven: Crispy crust, soft interior, creamy cheese, and chewy cranberries.
- Flavor Explosion: The perfect balance of sweet, savory, and tangy.

- Shareable: Designed to be pulled apart and enjoyed with company.
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Ingredients

For the Bread:

- 1 large round sourdough loaf (about 1 lb / 450g), unsliced
- 8 oz (225g) Brie wheel, rind on (can use Camembert or a creamy melting cheese like Gouda as a substitute)
- ½ cup dried cranberries, roughly chopped
- ¼ cup unsalted butter, melted
- 2 cloves garlic, minced
- 1 tsp fresh rosemary, finely chopped
- ½ tsp flaky sea salt

For the Honey Drizzle:

- 3 tbsp honey (sage or wildflower honey is delicious here)
- 1 tsp fresh lemon juice (optional, to cut the sweetness)

For Garnish (Optional):

- Fresh rosemary sprigs
 - Extra flaky sea salt
 - Toasted pecans or walnuts for crunch
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Instructions

Step 1: Prepare the Oven and Bread (Time: 5 minutes)

1. Preheat your oven to 375°F (190°C). Line a large baking sheet with parchment paper for easy cleanup.
2. Score the bread. Using a sharp serrated knife, carefully cut the sourdough loaf into a crosshatch pattern. Make vertical cuts about 1 inch apart, going about $\frac{3}{4}$ of the way down—do not cut all the way through the bottom crust. Then, make horizontal cuts in the same manner to create a grid of deep pockets. Set the loaf on the prepared baking sheet.

Step 2: Prepare the Brie and Butter (Time: 5 minutes)

1. Slice the Brie. If your Brie has a thick, hard rind, you can trim it slightly, but it's not necessary as it holds the cheese together beautifully. Cut the Brie into thin slices or small cubes. The goal is to have pieces that will fit easily into the bread's pockets.
2. Make the garlic butter. In a small bowl, combine the melted butter, minced garlic, and chopped rosemary.

Step 3: Assemble the Bread (Time: 5 minutes)

1. Stuff the bread. Gently pry open the cuts in the bread. Dip each slice of Brie into the garlic butter mixture, then tuck it into a pocket in the bread. Repeat until all the Brie is used, distributing it evenly throughout the loaf.
2. Add the cranberries. Sprinkle the chopped dried cranberries into the remaining gaps and crevices of the bread. Drizzle any remaining garlic butter over the top of the loaf.
3. Season. Sprinkle the top with flaky sea salt.

Step 4: Bake to Golden Perfection (Time: 20-25 minutes)

1. Bake. Place the baking sheet in the preheated oven and bake for 20-25 minutes, or until the bread is deeply golden and crispy on the outside and the Brie is completely melted and gooey.

2. Check for doneness. The cheese should be bubbling, and the edges of the bread should be nicely toasted. If the top is browning too quickly, you can loosely tent it with aluminum foil for the last 5-10 minutes.

Step 5: Drizzle and Serve (Time: 5 minutes)

1. Make the honey drizzle. While the bread is baking, warm the honey in a small microwave-safe bowl for 10-15 seconds. This makes it easier to drizzle. Stir in the lemon juice, if using.
2. Drizzle. Once the bread is out of the oven, immediately drizzle the warm honey over the entire loaf.
3. Garnish. Garnish with fresh rosemary sprigs and toasted nuts, if desired.
4. Serve immediately. Transfer the pull-apart bread to a serving platter and encourage your guests to tear off pieces. It's best enjoyed hot and fresh from the oven.

Recipe Notes & Tips

- Choosing the Right Bread: A firm, crusty sourdough is ideal. A very soft loaf may fall apart, and a very hard loaf will be difficult to cut into.
- Make-Ahead: You can assemble the bread up to 2 hours ahead of baking. Just cover it

loosely with plastic wrap and refrigerate. Let it sit at room temperature for 15 minutes before baking.

- **Cheese Variations:** If you're not a fan of Brie, try Camembert, a creamy fontina, or even a smoked gouda for a different flavor profile.
- **Add a Kick:** A pinch of red pepper flakes added to the garlic butter gives a lovely, subtle heat that balances the sweetness of the honey and cranberries.
- **Serving Suggestion:** This bread is fantastic with a side of apple slices or a simple arugula salad to balance the richness. It also pairs beautifully with a crisp white wine or a dry apple cider.

Nutrition Information (Approximate)

Disclaimer: The following nutritional information is an estimate and is provided for informational purposes only. It is not a substitute for professional dietary advice. The values will vary based on the exact ingredients and brands you use.

- **Serving Size:** 1/8 of the loaf
- **Calories:** 350-400 kcal
- **Total Fat:** 18-22g

- Saturated Fat: 11-13g
- Cholesterol: 55-65mg
- Sodium: 450-550mg
- Total Carbohydrates: 38-42g
- Dietary Fiber: 1-2g
- Total Sugars: 12-15g (includes honey and cranberries)
- Protein: 11-14g