

## Baked Brie and Apricot Cups

Preheat oven to 375.

1 wheel brie with rinds removed, cut into 30 cubes

2 packages mini-phylo shells (usually 15 in each box)

apricot preserves

chopped pistachios or walnuts

Arrange mini pastry shells on a baking sheet. Fill each with a cube of brie, then top each with 1/2 teaspoon apricot preserves. Bake until bubbling, 5 to 10 minutes, watching carefully.

Top with chopped nuts while warm.