

# Ham & Brie Breakfast Pastries

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**



Ham and Brie Breakfast Pastries are a savory but slightly sweet breakfast treat. These feel very fancy, but take minimal effort and just a few ingredients

**Makes 6**

## Ingredients

2 sheets (17.3 ounces) puff pastry, thawed  
2 tablespoons fig preserves, plus more for serving  
2 tablespoons whole grain mustard  
Pinch kosher salt  
Pinch black pepper  
6 ounces Canadian bacon slices  
4 ounces Brie cheese, cut into 6 even pieces  
1 egg, beaten

## Directions

Preheat oven to 400°F.

Gently roll out each sheet of puff pastry into a 12-inch by 9-inch rectangle. Cut each sheet into 6 rectangles, measuring 4 inches by 4 ½ inches.

In a small bowl, mix together the 2 tablespoons fig preserves and the mustard, salt and pepper. Place 2 teaspoons in the center of 6 of the rectangles. Divide ham between the rectangles. Top with a piece of Brie. Brush edges of rectangles with the beaten egg, then top with remaining 6 pastry rectangles. Crimp edges all around with the tines of a fork, then make a few small cuts in the tops. Lightly brush beaten egg all over the tops.

Bake for about 25 minutes, until puffed and golden brown. Let pastries cool for 10 minutes, then serve with extra fig preserves.