

## Prosciutto and Brie Savory S'mores

S'mores get a grown up spin with these savory appetizer bites sandwiched between TRISCUIT Crackers. Creamy brie cheese goes perfectly with prosciutto and apple.



**Prep Time** 10 min **Total Time** 10 min Makes 6 servings, 2 s'mores each.

### Ingredients

24 TRISCUIT Crackers, divided  
1 small apple, cut into 12 slices  
3 slices (1-1/2 oz.) prosciutto, each cut into 4 pieces  
3 oz. light Brie cheese, cut into 12 wedges  
1 Tbsp. hot pepper jelly

### Preparation

**Heat** oven to 350°F.

**Place** 12 crackers in single layer on baking sheet.

**Top** with apples, prosciutto and cheese.

**Bake** 3 min. or until cheese is melted.

**Top** with jelly; cover with remaining crackers.

### Tips

#### Variation

Prepare recipe as directed, using your favorite variety of semi-soft cheese, such as Camembert and/or substituting hot honey for the hot pepper jelly.

**Nutrition Information per Serving:** 150 Calories, 5g Total Fat, 2g Saturated Fat, 0g *Trans* Fat, 15mg Cholesterol, 400mg Sodium, 19g Total Carbohydrate, 3g Dietary Fiber, 4g Total Sugars (Includes 2g Added Sugars), 7g Protein