Cranberry-brie pull-apart loaf

Keep the loaf joined

Use the linked Ocean Spray recipe for quantities and baking directions. Place the loaf securely on a board and cut a grid without cutting through its base. The joined bottom is what keeps the finished pull-apart loaf together.

Plan the filling distribution

Open the cuts gently rather than pulling chunks off the loaf. Distribute filling according to the recipe; the printable sketch illustrates the overall pattern.

Warm and serve as directed

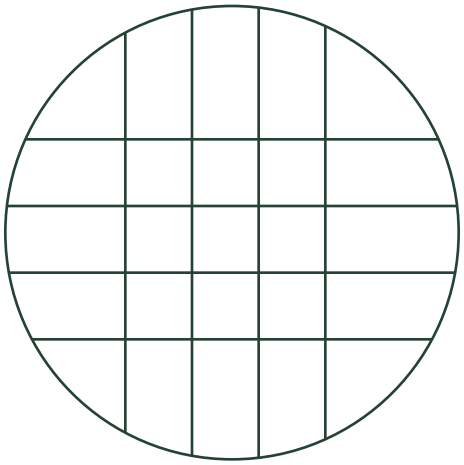
Follow the recipe’s wrapping and oven method on a suitable lined tray. Use oven mitts and a dry heat-safe trivet. The recipe serves the loaf hot; handle carefully and check temperature before eating.

Recipe: oceanspray.com/recipes/cranberry-brie-pull-apart-bread

Follow the original recipe for ingredients, oven temperature and doneness.

Loaf cutting sketch and notes

Illustrative only; not to scale. Follow the original recipe for cutting and cooking.



Keep the loaf base joined.

Plan cuts before filling.

Loaf size / cut spacing

Recipe ingredients and quantities

Baking and serving notes

Keep perishables at 40°F or below; limit time out to 2 hours (1 hour above 90°F).

Use oven mitts and a dry heat-safe trivet; follow recipe and pan instructions.

Food safety: ask.fsis.usda.gov/article/What-is-the-Danger-Zone

FigureNook.com | Free for personal use