THE J.M. SMUCKER Co

Jam and Brie Candy Cane Charcuterie Board

Makes: 20 Servings

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	N/A	N/A

Ingredients

- Easy Puff Pastry:
- 2 cups Robin Hood® Original All Purpose Flour
- 1 tbsp sugar
- 1/2 tsp salt
- 1 cup cold butter, grated
- 1/2 cup ice water
- Filling:
- 125 g brie, sliced into 1” (2.5cm) square pieces
- 3/4 cup Smucker’s® Pure Strawberry or Cherry Jam, divided
- 1 egg, beaten
- Sugar in the Raw, holiday coloured coarse sugar, sprinkles, optional
- Charcuterie Board:
- Assorted Bick’s® Pickles, grapes, fresh herbs, nuts, deli meats, additional sliced cheese

Directions

Step 1: Easy Puff Pastry:

Combine flour, sugar, and salt in large bowl. Add grated butter and quickly toss to coat with flour mixture. Stir in 1/2 of water with fork and continue adding water until a rough dough forms. Additional water might be necessary. Turn out onto lightly floured surface and knead a few times. Shape into 9" x 6" (23 cm x 15 cm) rectangle. Wrap in plastic wrap and freeze, 30-45 minutes.

Remove and place on well-floured surface. Roll to 18” x 8” (45 cm x 20 cm) rectangle. With the long way facing you, fold the dough into thirds (like a business letter: right side to the middle, left side to the middle), press down lightly, turn dough and roll to 18" x 8" (45 cm x 20 cm). Continue folding and rolling 2 more times and end with dough in 9" x 6" rectangle (23 cm x 15 cm). Wrap in plastic wrap. Freeze 30-45 minutes. Remove to well- floured surface and roll to 18" x 8" strip, with the short side at bottom.

Preheat oven to 450°F (230°C). Line a baking sheet with parchment paper.

Spread 1/4 cup (50 mL) jam vertically, along right side, about 1" (2.5 cm) from edge. Top with brie and about 1/4 cup (50 mL) of jam. Brush all edges with egg wash. Tuck bottom and top over filling and then gently roll from long side to form a log. Press edges together. Place seam side down on prepared baking sheet and shape into candy cane. Make slits in dough, every inch or so on a diagonal to look like stripes. Fill in with remaining jam. Brush dough with remaining egg wash and sprinkle with coarse sugar and holiday sprinkles if desired. Bake in preheated oven 10 minutes. Reduce oven temperature to 400°F (205°C). and continue baking another 30 -35 minutes or until golden brown and bubbling. Remove, cool completely.

Step 5: Serve:

Place candy cane on serving platter and surround with pickles, grapes, nuts, deli meats, crackers etc.

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