

## Baked Brie in a Pumpkin

Warm, gooey Brie baked right inside a pumpkin, topped with sweet pears, crunchy pecans, a drizzle of honey, and a cozy blend of cinnamon, nutmeg, smoked paprika, and cayenne. It's sweet, savory, a little spicy, and has just the right amount of warmth.

The best part? The pumpkin doubles as your baking dish, making this one of those appetizers that's almost too pretty to dig into. Almost.

Serve it with toasted bread or crackers and a chilled glass of white wine, and you've got yourself a pretty perfect fall evening.

### Recipe Details

- Prep Time: 15 minutes
- Cook Time: 25–35 minutes
- Total Time: 40–50 minutes
- Servings: 4–6
- Course: Appetizer
- Method: Baking

### Ingredients

- 1 small pumpkin (approximately 2–3 pounds, large enough to hold a wheel of Brie)
- 1 wheel (8 oz) Brie cheese
- 1 small Bosc or Anjou pear, thinly sliced
- ¼ cup pecans, roughly chopped
- 2–3 tbsp honey, plus more for serving
- ⅛ tsp ground cinnamon
- ⅛ tsp smoked paprika
- Small pinch of ground nutmeg
- Small pinch of cayenne pepper, adjusted to taste
- Pinch of sea salt
- Fresh thyme, for garnish (optional)
- Toasted baguette slices or crackers, for serving

### Instructions

#### 1. Prepare the Pumpkin

Preheat your oven to 375°F (190°C).

Wash and thoroughly dry the outside of your pumpkin. Using a sharp knife, carefully cut around the stem to remove the top.

Scoop out all the seeds and stringy flesh. Check that your wheel of Brie fits comfortably inside.

If necessary, carefully trim the opening a little wider so the Brie fits snugly.

Place the hollowed pumpkin in a baking dish or on a parchment-lined baking sheet.

#### 2. Add the Brie

Lightly score the top rind of the Brie and place the whole wheel inside the pumpkin.

Drizzle with honey.

#### 3. Add the Pears & Spices

Arrange the thinly sliced pears over the Brie, overlapping them slightly.

Sprinkle with cinnamon, smoked paprika, nutmeg, cayenne, and a pinch of sea salt.

The combination should be subtly sweet and warming, with just a little smoky heat to balance the richness of the cheese.

#### 4. Bake

Transfer the pumpkin to the oven and bake uncovered for approximately 20–25 minutes, until the Brie begins to soften and the pears are tender.

#### 5. Add the Pecans

Sprinkle the chopped pecans over the pears and return to the oven for another 5–10 minutes, until the pecans are lightly toasted and the Brie is completely soft and gooey.

Cooking time may vary depending on the size of your pumpkin and how snugly the Brie fits inside.

#### 6. Finish & Serve

Carefully remove the pumpkin from the oven and let it rest for 2–3 minutes.

Drizzle with a little more honey, sprinkle with flaky sea salt, and garnish with fresh thyme if desired.

Serve warm with toasted baguette slices or your favorite crackers for dipping.

#### Tips & Notes

Wash your pumpkin first. Even though you're not eating the pumpkin itself, give the outside a good wash and dry before cutting. Your knife will pass through the exterior, so you want it nice and clean.

Don't worry about making the first cut perfect. After removing the top, you might realize the opening isn't quite wide enough for your Brie. That's completely fine! Carefully shave away a little more pumpkin around the opening until the cheese fits comfortably. You're essentially making a custom little baking dish for your Brie.

No need to pre-roast the pumpkin. In this recipe, the pumpkin is primarily a serving vessel, not something you're meant to eat. You can fill it with Brie and bake everything together. Just make sure you're using a fresh, unpainted pumpkin that's suitable for cooking.

Choose a firm pear. Bosc or Anjou pears work especially well because they soften beautifully in the oven without completely falling apart. Slice them fairly thin so they cook through while the Brie melts.

Keep the spices subtle. A little cinnamon and nutmeg bring warmth, smoked paprika adds depth, and cayenne gives a gentle kick. You want the spices to complement the Brie, not overpower it.

Add the pecans toward the end. This gives them just enough time to toast while maintaining their crunch, without burning.

Check the Brie before serving. Because the pumpkin insulates the cheese, it may take slightly longer to melt than Brie baked in a regular dish. Gently press the center with a spoon. It should feel very soft and give easily.

Don't skip the finishing honey. A little drizzle right before serving gives everything a beautiful glossy finish and balances the salty, creamy cheese and warm spices.

Make it ahead. You can wash and hollow out the pumpkin, slice the pear, and measure your toppings in advance. Assemble and bake just before serving for the best texture.

#### Serving Suggestions

I love serving this with slices of toasted sourdough or baguette, something sturdy enough to scoop up all that melted Brie, tender pear, and honey.

For a little contrast, add some crisp apple slices or plain crackers alongside the bread.

And personally? A chilled glass of a crisp white wine is pretty hard to beat with this one.

### Storage & Reheating

This appetizer is best enjoyed warm, straight from the oven.

If you have leftovers, transfer the Brie and toppings out of the pumpkin into an airtight container and refrigerate for up to 3–4 days.

Reheat in a small oven-safe dish at 325°F until warmed through. Avoid reheating the entire pumpkin, especially after it's been sitting out.

Discard any leftovers that have been at room temperature for more than 2 hours.