**Intro:**

When it comes to the holidays, it is always nice to serve an extra special appetizer! This adorable pumpkin, full of fall flavors, is a perfect idea! We start by making a very easy chutney, using ginger and orange to enhance the cranberries. This recipe is an ideal balance of sweet and savory, with a touch of heat. When paired with the brie cheese and puff pastry, you have the perfect balance of flavors and texture. The pastry is baked in the shape of a pumpkin and brushed with our delicious traditional Challenge Butter or Salted Carmel Snack Spread for a touch of autumn!

**Chef Tips:**

* The recipe for Cranberry Chutney is the perfect addition to this brie appetizer; however, it also makes the perfect accompaniment to a roasted turkey. We say make a double batch; you are going to need it! Save some for the appetizer, then serve the rest at your Thanksgiving feast. It also makes the perfect condiment for your turkey sandwich.
* If the Salted Carmel Snack Spread is not available in your area, no problem! Although that is our first choice, you can also substitute Challenge Salted Butter. You can also try the Vanilla Fudge Snack Spread for a different variety.
* Want to add some more pumpkin fun? Stir in ½ teaspoon of pumpkin pie spice to the melted butter before you brush it on the baked pumpkin before serving.
* This cute pumpkin can be made up to 2 hours ahead. Assemble the pumpkin, wrap it with plastic and refrigerate until it’s time to bake. Easy breezy entertaining!

**Cranberry Chutney**

**Ingredients**

* ¼ cup of finely diced shallots
* 6 tablespoons of Challenge Salted Carmel Snack Spread (Salted Challenge butter can be substituted)
* 1 orange (½ cup of juice and 1 tablespoon of zest)
* 2 Tablespoons of balsamic vinegar
* 1 Tablespoon of freshly grated ginger
* ¼ teaspoon of red pepper flakes
* 1 can of whole-berry cranberry sauce

**Directions**

1. Place shallots and the Carmel Snack Spread (or Salted Challenge Butter) into a medium saucepan over medium heat. Cook shallots for 3-4 minutes until slightly softened.
2. Add orange juice, orange zest, vinegar, ginger, pepper flakes, and a can of cranberry sauce. Stir to combine. Reduce temperature to medium-low and cook for 20 minutes, stirring occasionally. Remove from heat and allow to completely cool; mixture will thicken.
3. Store in the refrigerator for a week in a sealed container.

**Creates 2 cups**

**Brie Cheese Pumpkin with Cranberry Chutney**

**Ingredients**

* 1 sheet of puff pastry, thawed
* 1 (8-ounce) wheel of brie
* ½ cup of Cranberry Chutney, divided (see recipe above)
* 1 egg, lightly beaten
* 2 Tablespoons of Challenge Carmel Snack Spread or Salted Challenge Butter, melted
* Kitchen twine
* 2 sage leaves
* Stem from green pepper (pretzel rod can substitute)
* Crackers, toasted baguette slices, or sliced apples

**Directions**

1. Preheat oven to 400 degrees. Line a cooking sheet with parchment paper.
2. Roll out the pastry, increasing the size by 1 inch on each side, keeping that square shape intact.
3. Spread ¼ cup of chutney in a circle, approximately the same size as the wheel of brie. Place brie on top. Spread the top of the brie with the remaining ¼ cup of chutney.
4. Using a knife, round off the corners of the pastry to create a circle. Fold pastry towards the middle to completely enclose the wheel of brie, and pinch to seal. If needed, use some of the egg wash to seal.
5. Cut 8, 12-inch sections of twine. Place them on a work surface in a wagon wheel pattern. Place the pastry-covered brie in the middle, seam side down. Tie each string around the cheese to create the lines in the pumpkin. Avoid pulling the string too tight, as that will cut the pastry. As the pastry cooks, it will balloon outwards and create the pumpkin shape.
6. Place pumpkin on prepared cooking sheet. Bake in preheated oven for 20-25 minutes or until golden brown.
7. Remove from oven and cool for 5 minutes. Cut the twine and slowly remove it from the pumpkin.
8. Brush the pumpkin with the melted Carmel Spread or Salted Butter for a beautiful finish. Serve pumpkin with crackers, toasted baguette slices, or sliced apples. This pumpkin can be served warm or at room temperature.

**Serves 8**