

## Low-Point Bacon Brie Fillo Cups

Ingredients:

- One package (15 count) mini frozen Fillo cups, thawed
- 3 Tbs Smucker's Apricot Simply Fruit spread
- 1 Tbs apple cider vinegar
- 4 slices of bacon, cooked crisp. I used Oscar Meyer Center Cut (60 cal. for 2 slices), divided
- Brie cheese
- Your favorite fresh herbs

Preheat oven to 350 degrees. In a large skillet, cook bacon until crisp. Let cool and crumble 3 of the four pieces. Set aside.

In a small sauce pan, heat apricot spread and apple cider vinegar over medium-high heat. Let come to a boil and stir for 1 minute. Add 3 slices of the crumbled bacon. Reduce heat and let simmer for 2 to 3 minutes. Place 1 tsp. brie cheese in the bottom of each Fillo cup. Top evenly with jam mixture and bake for 10 minutes. Remove and crumble and sprinkle remaining bacon slice on top of each cup. Top with fresh herbs (such as thyme or rosemary). Enjoy!

Total servings - 15

Serving size - 1

Total points per serving - 1.5

Total points plus per serving - 2

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"My goal is to build a life I don't need a vacation from." - Rob Hill Sr.***