<center>Warm Rosemary Brie Cake with Peach Preserves</center>

The combination of a rosemary-scented cake, creamy brie and peach preserves is a perfect balance of sweet and savory.

Prep Time: 20 minutes
Cook Time: 35 minutes

1 1/4 cups flour
   1 teaspoon baking powder
   1 teaspoon **McCormick® Gourmet Collection™ Crushed Rosemary**
  1/4 teaspoon salt
  1/2 cup (1 stick) butter, at room temperature
  3/4 cup sugar, divided
   4 eggs, at room temperature, separated
  1/4 cup milk
   1 round (8 to 10 ounces) Brie cheese
  1/2 teaspoon **McCormick® Gourmet Collection™ Cream of Tartar**
  2/3 cup peach <u>or</u> apricot preserves, at room temperature

1. Mix flour, baking powder, rosemary and salt in small bowl. Butter and flour 9-inch springform pan. Slice brie evenly into 3 horizontal layers. Place 1 layer, skin-side down, in center of bottom of prepared pan. Cut remaining 2 layers in half. Place, skin-side down, around brie in pan so that most of the bottom of the pan is covered with brie, leaving about 1/2-inch uncovered around edge of inside of pan. Set aside.

2. Beat butter and 1/4 cup of the sugar in large bowl with electric mixer on medium-high speed 3 to 4 minutes or until light and fluffy, scraping sides of bowl occasionally. Add egg yolks; beat on high speed until well blended, scraping sides of bowl occasionally. Beat in 1/2 of the flour mixture, milk and then remaining flour mixture on low speed until well blended, scraping sides of bowl occasionally.

3. Beat egg whites in clean large bowl with electric mixer on high speed 2 minutes or until soft peaks form. Mix remaining 1/2 cup sugar and cream of tartar in small bowl. Gradually beat into egg whites. Beat until stiff peaks form. Stir 1/3 of the egg white mixture into egg yolk mixture until well blended. Gently stir or fold remaining egg white mixture into egg yolk mixture. Pour and spread batter over brie to create an even cake layer.

4. Bake in preheated 325°F oven 30 to 35 minutes or until toothpick inserted in center comes out clean. Run small knife or metal spatula around rim of pan to loosen cake. Cool about 30 minutes in pan on wire rack.   Remove rim of pan. Spread top of cake evenly with preserves. Serve warm. Refrigerate any leftover cake.

Makes 12 servings.

<u>To Make Ahead:</u>   Prepare and bake cake as directed above. Cool completely. Cover tightly. Refrigerate. Several hours before serving, remove cake from refrigerator and bring to room temperature. Remove rim of pan. Place cake on baking sheet. Spread top of cake evenly with preserves. Heat in preheated 350°F oven 15 to 20 minutes or until warmed through.

Nutritional Information Per Serving: 290 Calories, Fat 14g, Protein 7g, Carbohydrates 34g, Cholesterol 110mg, Sodium 284mg, Fiber 0g