Baked Camembert with honey, dried Cranberries and walnuts

1 wheel of Camembert or Brie

1 tablespoon honey

1/3 cup walnuts, diced

2 tablespoons dried cranberries

2 tablespoons honey

1 teaspoon butter

Pinch of salt

Preheat the oven to 350. Place whole Camembert in baking dish. Drizzle 1 tablespoon of honey over top of cheese and place in the oven and bake for 12-15 minutes until soft. Place walnuts, cranberries, 2 tablespoons of honey, butter and salt in a small saucepan and heat over low heat. Stirring constantly, melt the honey and combine the flavours. Remove from heat. Spoon the walnut honey topping over the cheese and serve hot with crackers.