



Mini Pumpkin Cheese Balls

Ingredients

- 1 container (14 ounces) Scott's of Wisconsin Cheddar Garlic or Bucky Badger Creamy Garlic Cold Pack cheese
- 1/2 package (4 ounces) Crystal Farms Original Cream Cheese, softened
- 4 ounces Shullsburg Creamery Mild Cheddar cheese, shredded (1 cup)
- 2 cups finely crushed cheese puffs
- Pretzel stick pieces
- Flat leaf parsley leaves

Instructions

- 01 Beat cheddar garlic cheese and cream cheese in a bowl until blended. Add cheddar; beat until mixture is combined. Cover and freeze for 30 minutes.
- 02 Place crushed cheese puffs in a shallow bowl. Scoop or spoon tablespoonfuls of cheese mixture onto a waxed paper-lined baking sheet. Shape into balls; roll balls in cheese puffs to coat.
- 03 Insert pretzels for pumpkin stems; place parsley for leaves. Refrigerate until serving.

Recipe Tip

To create uniform-sized balls, we used a cookie scoop.

Cheesemonger Tip

Cold pack cheese come in a variety of flavors including bacon, toasted onion, garden vegetable, port wine and more. Try your favorite cold pack cheese in this recipe.

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