

Cheese Ball Pops

www.MyMostRequestedRecipes.com

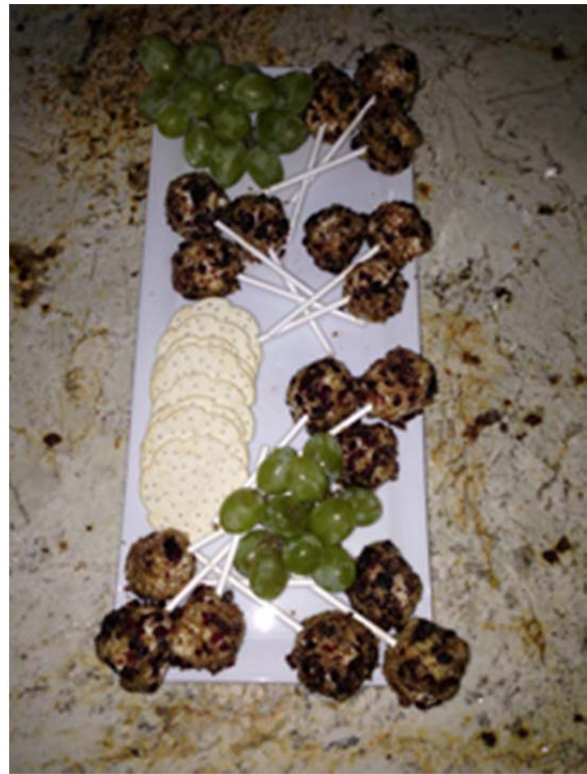
Ingredients:

- 1/2 cup finely chopped pecans
- 1/2 cup finely chopped dried cranberries
- 4 ounces crumbled goat cheese (or feta cheese), at room temperature
- 4 ounces cream cheese, at room temperature
- 1 cup grated Swiss cheese
- 2 teaspoons honey
- 16 lollipop sticks

Directions:

Combine finely chopped pecans and cranberries in a shallow dish.

In a food processor, mix the cream cheese, goat cheese, Swiss cheese and honey until it's combined and smooth. Place in refrigerator for 15 – 20 minutes.



Scoop out the cheese mixture with tablespoon or small ice cream scoop and roll each spoonful into a ball with the palms of your hands. Roll each ball into the pecan-cranberry mixture, coating all sides evenly.

Place each ball on a tray lined with parchment or waxed paper. Insert a lollipop stick into the center of each ball. Cover the tray in plastic wrap and transfer it to the refrigerator to chill and firm for at least one hour.

Remove the tray from refrigerator 15 minutes before serving. Serve with crackers.