JANE SMITH LIFESTYLE

Mini Pumpkin Cheese Balls

Cook: No cooking (chill 30 min) | Serves: 10–12



Individual cheddar cheese balls shaped like little pumpkins make an easy make-ahead Halloween appetizer.

Ingredients

- 8 ounces cream cheese, softened
- 1 1/2 cups finely shredded sharp cheddar, divided
- 4 slices bacon, cooked and finely crumbled
- 2 tablespoons chopped fresh chives or parsley
- 1/2 teaspoon garlic powder
- 1/4 teaspoon onion powder, optional
- Black pepper, to taste
- Pretzel sticks
- Fresh parsley leaves
- Crackers, for serving

Directions

1. Mix cream cheese, 1/2 cup cheddar, bacon, herbs and seasonings until well combined.
2. Scoop and roll into small balls. Chill for 30 minutes so they hold their shape.
3. Roll each ball in the remaining shredded cheddar until coated.
4. Use a toothpick or skewer to gently press vertical ridges around each ball to create a pumpkin shape.
5. Add a short pretzel stick for the stem and parsley leaves. Serve with crackers.

Jane's Note

These are easy to prep ahead. Keep chilled items refrigerated until serving and bake the warm appetizers

close to party time.

Storage: Store leftovers covered in the refrigerator.

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