



Cooking *in the* Kitchen at Olums

Molly Morgan *RD, CDN, CSSD*
*Delicious Recipes
that are Easy & Nutritious*
Olums.com

Caramel Apple Cheese Ball

Serves 8-10

Ingredients:

- 2 8-oz. blocks light cream cheese, softened
- 2 tsp. lemon juice
- 1/2 tsp. ground cinnamon
- 1/4 c. caramel sauce, plus more for topping
- kosher salt
- 1 c. apple, finely chopped (e.g. granny smith)
- 1 c. shredded Cheddar cheese
- 2 c. pecans, toasted and chopped
- Whole grain crackers or sliced apples or veggies for serving

Directions:

1. In a large bowl using a hand mixer, beat cream cheese with lemon juice, cinnamon, caramel, and a pinch of salt until combined.
2. Fold in cheddar and green apples. Transfer mixture to a sheet of plastic wrap or parchment paper and shape into a ball. Freeze for 30 minutes until firm.
3. To a plate, add pecans. Roll cheese ball in pecans, and then transfer to a serving platter. Drizzle with more caramel sauce.
4. Serve with crackers, sliced apples, or veggies.

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