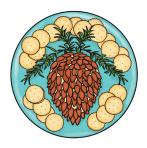
Pine Cone Cheeseball

Use your creativity to prepare a festive holiday appetizer!



Ingredients



5 multigrain crackers



4 sprigs fresh rosemary



8 sprigs fresh thyme



I (8 oz) block cream cheese, softened



4 Tbsp butter, softened



1/4 tsp kosher



1/4 tsp ground black pepper



¼ tsp garlic powder

Garnishes:



I cup roasted almonds



4 sprigs fresh rosemary

Steps



Finely crush crackers in resealable plastic bag. Finely mince rosemary and thyme leaves. Add to crackers.

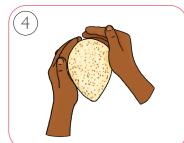


 Beat cream cheese, butter, salt, pepper, garlic powder, and I Tbsp crumb mixture until smooth and creamy.



Gather cheese into a ball.

Wrap in plastic wrap. Refrigerate
15 min, then roll to coat in crushed crackers.



Set on plate. Use hands to form into a teardrop shape. Decorate to look like a pine cone using almonds and rosemary. TASTE & SHARE!