

## Mini “Pumpkin” Cheese Balls



- 1 (250g/8oz) package cream cheese, softened
- 1/4 cup finely chopped roasted red peppers
- 1/2 teaspoon garlic powder
- pinch cayenne pepper
- 1 cup grated cheddar cheese
- 2 green onions
- paprika, or dusting

1. Beat cream cheese, red peppers, garlic and cayenne until well blended. Stir in cheddar cheese. Refrigerate 2 hours or until firm enough to handle.

2. Roll into 1 inch balls and then coat in paprika. Make indents in the side of each one with a knife to make a pumpkin shape (refrigerate longer if needed before shaping with knife).

3. Slice green onion into 1 inch pieces (green parts only). Slice each piece in half lengthwise. Roll each half back into a circular shape and stick into the top of the cheese ball. Refrigerate until serving.

Makes: 24 cheese balls (4-6 servings each, depending on the size of crackers.)

From: [KitchenSimplicity.com](http://KitchenSimplicity.com)