



## Make-Ahead Snowman Cheese Ball

READY IN



250 min.

SERVINGS



7

CALORIES



675 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 24 ounces cream cheese softened
- 16 ounces cheddar cheese shredded
- 2 tablespoons basil pesto
- 1 tablespoon onion grated
- 0.3 teaspoon mustard yellow
- 2 drops hot sauce red
- 4 ounces whipped cream softened
- 1 serving round buttery crackers assorted
- 1 serving frangelico (see Success Hint)

# Equipment

## Directions

- Mix 3 packages cream cheese and the Cheddar cheese; divide into 3 equal parts.
- Combine 2 parts to equal two-thirds of mixture; mix in pesto.
- Mix onion, mustard and pepper sauce into remaining one-third mixture.
- Cover each cheese mixture and refrigerate about 4 hours or until firm enough to shape. Shape each cheese mixture into ball. Wrap each ball, label and freeze.
- About 12 hours before serving, remove balls from freezer. Thaw in wrappers in refrigerator.
- Arrange balls on serving plate with smaller ball on top for head of snowman. Frost snowman with whipped cream cheese before serving. Decorate as desired.
- Serve with crackers. Store covered in refrigerator.

## Nutrition Facts

    
 **PROTEIN 12.89%**  **FAT 80.71%**  **CARBS 6.4%**

## Properties

Glycemic Index:24, Glycemic Load:3.02, Inflammation Score:-8, Nutrition Score:13.553478173588%

## Flavonoids

Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.29mg, Quercetin: 0.29mg, Quercetin: 0.29mg, Quercetin: 0.29mg

## Nutrients (% of daily need)

Calories: 674.75kcal (33.74%), Fat: 61.19g (94.14%), Saturated Fat: 34.72g (216.98%), Carbohydrates: 10.91g (3.64%), Net Carbohydrates: 10.76g (3.91%), Sugar: 5.55g (6.17%), Cholesterol: 175.62mg (58.54%), Sodium: 800.09mg (34.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 21.99g (43.98%), Calcium: 579.66mg (57.97%), Vitamin A: 2152.65IU (43.05%), Phosphorus: 422.08mg (42.21%), Selenium: 27.1µg (38.71%), Vitamin B2: 0.53mg (30.98%), Zinc: 2.94mg (19.61%), Vitamin B12: 0.95µg (15.79%), Vitamin E: 1.51mg (10.04%), Vitamin B5: 0.88mg (8.82%), Magnesium: 28.7mg (7.18%), Folate: 24.79µg (6.2%), Potassium: 207.5mg (5.93%), Vitamin B6: 0.11mg (5.47%), Vitamin K: 5.06µg (4.82%), Vitamin B1: 0.06mg (3.89%), Vitamin D: 0.45µg (3.02%), Copper: 0.04mg (2.21%), Iron: 0.35mg (1.96%), Manganese: 0.03mg (1.62%), Vitamin B3: 0.25mg (1.24%)