



Pumpkin Patch Cheese Balls

READY IN



45 min.

SERVINGS



36

CALORIES



70 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 1.5 cups flour all-purpose
- ☐ 2 drops liquid food coloring red
- ☐ 4 drops liquid food coloring yellow
- ☐ 0.3 teaspoon ground pepper red
- ☐ 7 ounce pimiento-stuffed olives drained
- ☐ 2 tablespoons pinenuts
- ☐ 6 ounce garlic cheese roll

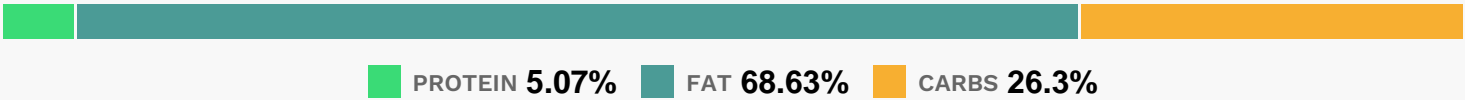
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ blender

Directions

- ☐ Bake pine nuts in a shallow pan at 350, stirring occasionally, 5 minutes or until toasted; cool.
- ☐ Stir together butter and food colorings in a large bowl.
- ☐ Add flour and red pepper; cut in cheese with a pastry blender until mixture is blended. Shape into a large ball using hands.
- ☐ Press 1 tablespoon mixture around each olive. Using dull side of a paring knife, score cheese balls with vertical lines to resemble pumpkins. Chill 1 hour.
- ☐ Bake on a parchment paper-lined baking sheet at 400 for 10 to 12 minutes or until golden.
- ☐ Place 1 pine nut into each cheese ball to resemble stem.
- ☐ Serve immediately or at room temperature, or freeze up to 1 month.

Nutrition Facts



Properties

Glycemic Index:2.97, Glycemic Load:2.88, Inflammation Score:-1, Nutrition Score:1.2708695667755%

Flavonoids

Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg

Nutrients (% of daily need)

Calories: 69.84kcal (3.49%), Fat: 5.46g (8.4%), Saturated Fat: 1.6g (9.99%), Carbohydrates: 4.71g (1.57%), Net Carbohydrates: 4.36g (1.59%), Sugar: 0.07g (0.07%), Cholesterol: 5.14mg (1.71%), Sodium: 141.52mg (6.15%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.91g (1.81%), Manganese: 0.08mg (4.23%), Vitamin B1: 0.04mg (2.96%), Vitamin A: 140.38IU (2.81%), Selenium: 1.82µg (2.6%), Folate: 9.93µg (2.48%), Vitamin E: 0.37mg (2.45%), Vitamin B3: 0.35mg (1.73%), Vitamin B2: 0.03mg (1.69%), Iron: 0.3mg (1.67%), Fiber: 0.35g (1.39%), Copper: 0.02mg (1.08%)