

CRANBERRY PECAN GOAT CHEESE TRUFFLES

10 oz. goat cheese
6 oz. cream cheese
2 tsp. cinnamon
3 Tbsp. honey, plus extra for garnish
1 1/2 cups chopped pecans, divided
1 cup diced dried cranberries
1/2 cup minced fresh parsley

In a large bowl, beat goat cheese, cream cheese, cinnamon and honey until light and fluffy. Add 1/2 cup chopped pecans, folding to combine. Set aside.

Line countertop with parchment paper. Toss together remaining pecans , dried cranberries and parsley in the center of the parchment paper.

Using a large cookie scoop, scoop out one round of cheese filling and toss in pecan mixture. Continue until all truffles have been rolled in coating.

Refrigerate cheeseballs until ready to serve. You can make these up to here days before, just make sure and store them in an airtight container.

To Serve: Drizzle with honey, if desired. Serve with crackers, warm crostini or as is with a toothpick. You can also use pretzel sticks in place of the toothpick.