

Fall Charcuterie Cheese Board

NOTES

Prep Time: 15 minutes
Cook Time: 50 minutes
Makes 6 servings

INGREDIENTS

Cheese Ball Pumpkins

- 1 8oz block cream cheese, room temp
- 1 8oz tub of veggie cream cheese, room temp
- 1/2c green onions thinly sliced
- 1T Ranch seasoning
- 1c shredded cheese (thinly shredded)
- 1 Pretzel Rod (thick)

Puff Dough Pumpkin

- 1 8 oz wheel of brie cheese
- 1 egg (for egg wash)
- 1 Cinnamon stick
- 1 sheet of puff pastry dough, thawed
- 2T Oak Hill Farms balsamic fig jam

DIRECTIONS

To Make the Cheese Ball: Mix in a bowl both cream cheeses, green onions and ranch. Get a large piece of plastic wrap and place on the counter. Place the shredded cheese on top of the plastic wrap. Form a ball with your hands and place the ball on TOP of the cheese. Roll the ball in the cheese until completely covered. Place on a new piece of plastic wrap and wrap with twine to form a cross and then an "x". Refrigerate 1-2 hours. Remove plastic wrap and add pretzel rod (broken to the size you want) and place in center as the "stem".

To Make the Puff Dough Pumpkin: Spread the jam in the middle of the pastry dough sheet. Top with the wheel of brie cheese. Fold the corners of the pastry sheet into the center of the round. Wrap it the same way as the cheese ball making sure it is not overly tight and breaks the dough. Use a little flour if needed so the dough does not stick to your hands. Brush the beaten egg on top. Bake it on parchment paper sheet pan for 20-30 minutes or until golden brown on top. Add cinnamon stick as stem here,