

Pumpkin-Shaped Cheese Balls Recipe

These festive Pumpkin-Shaped Cheese Balls are a fun and savory appetizer perfect for Thanksgiving gatherings. They're easy enough for kids to help make and delicious enough for adults to devour. Serve them with crackers, veggies, or fruit slices for a charming and colorful addition to your holiday table.

Ingredients

- 8 ounces cream cheese, softened
- 1 cup shredded orange cheddar cheese (organic preferred)
- 2 teaspoons garlic powder
- 1 bunch scallions (for stems)

Preparation

- In a medium bowl, beat the softened cream cheese with garlic powder until smooth.
- Stir in the shredded cheddar until fully combined.
- Refrigerate the cheese mixture for 15–20 minutes until firm enough to handle.
- Scoop out 2 teaspoons of the mixture and roll into balls. Repeat to form approximately 24 cheese balls.
- Insert a 1-inch scallion piece into the top of each ball to resemble a pumpkin stem.
- Using a small knife or child-safe utensil, gently score vertical lines down the sides of each ball to create a pumpkin look.
- Place on a serving tray and serve with crackers, vegetables, or sliced fruit.