

Apple Cheddar Bites

Ingredients

- 1 lb cream cheese (room temperature)
- 1 cup fuji apple (diced)
- 1 ½ cups sharp cheddar cheese (shredded)
- 1 ½ tbsp maple syrup
- 1 ½ cups crushed Fuji & Reds Apple
- 1 cup diced dried cranberries
- 1 bunch of rosemary (for garnish)

How to make it

1. Dice apple (skin on).
2. Mix cream cheese and maple syrup until combined.
3. Stir in cheddar cheese and diced apple.
4. Refrigerate for at least 3 hours or more.
5. Using a small cookie dough scoop, shape cheese mixture into small round balls (about 1/2 tbsp size).
6. Put diced cranberries and crushed BARE® Fuji & Reds Apple Chips onto a plate.
7. Press cheese ball into BARE® Apple Chip and dried cranberry mixture.
8. Place rosemary spring stem into cheese ball for a festive garnish!



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min (+ 3 hr chill time)	0 min	10 min	8-10

Made with



Fuji & Reds Apple