

Cheese Faces

Courtesy of Carole's Creations

Prep Time: 15 minutes

Standing time: 3 hours or overnight

Makes: 2 – 5 inch diameter faces

CChints: The 2 cheese will blend together better if the cream cheese is softened. Let it sit out on your counter for 1 hour or so until it is soft. You can find jars of different flavored cheese in most markets on the processed cheese aisle. This is a good recipe to let the children help make and decorate. It's yummy, simple and a real crowd pleaser.



2- 8 ounce reduced-fat cream cheese, room temperature softened

5 ounce jar of Pimento Cheese Spread, not refrigerated

1 teaspoon garlic salt

1-1/2 teaspoon chili powder

1 teaspoon smoked paprika

1 carrot, cut into shapes for eye brows and noses

4 stuffed green olives for eyes

3 inch strip of red or orange bell pepper and a piece of tomato

1/2 cup shredded cheddar cheese

1/2 cup chopped walnuts

Serve with party crackers or tortilla chips

Put the cream cheese through paprika in a medium mixing bowl. Blend these together until the mixture is all the same pinkish color.

Locate 2 round flat bottom bowls about 4-5 inches in diameter. Tear off 2 pieces of plastic wrap to fit in the bottom of each bowl and go up the sides. This will allow the cheese to come out of the bowl easily. Or you can spray each bowl with cooking spray. Divide the cheese mixture into the 2 bowls and press down. Cover and put in the refrigerator for at least 3 hours or overnight.

Locate a serving tray or trays. Uncover each bowl and one at a time, turn them over so the cheese drops out onto the tray. Put a nose in the center of each face. Use your judgment to place the 2 olives where the eyes should be and gently press in slightly. Add the carrot eyebrows and veggie smile and you face is complete.

Divide the cheese in half and cup it in your hand. Gently press in place against the top of the cheese round. Do the same until all the cheese is gone. Do the same with the other cheese face with the walnuts.

Take 2 crackers or chips and place them under the chin so they look like a shirt collar. Scatter the rest around on the serving tray.

Caroleicious!