
Celestial Cheese Ball And Crackers

Cheese Ball Ingredients

Your favorite cheese ball ingredients

Cream cheese

1 - 2 T milk

Cracker Ingredients

1 C flour

½ t baking powder

½ t paprika

¼ t salt

1/3 C + 1 T water, divided

3 T oil

1 egg white

Cheese Ball Decorating Ingredients and Supplies

1 small red bell pepper

1 small yellow bell pepper

Mini star shaped cookie cutter

Mini moon shaped cookie cutter

Cracker Decorating Ingredients and Supplies

Sesame seeds

Poppy seeds

Garlic salt

Dried herbs

Yellow Wilton Color Mist food color spray - optional

Star and moon shaped cookie cutters

Procedure

Cheeseball: Make your favorite cheese ball recipe. Shape into a round ball. Beat cream cheese in a small bowl until fluffy; beat in enough milk to make good spreading consistency. Spread mixture on cheese ball; refrigerate loosely covered until serving time. Cut red pepper into stars with a small cookie cutter or a knife. Just before serving, decorate cheeseball with pepper stars. **Crackers:** Combine flour, baking powder, paprika and salt in a medium bowl. Stir in 1/3 cup water and oil to form a smooth dough. Preheat oven to 400°F. Grease baking sheets. Roll dough on floured surface to 14"x12" rectangle. Cut stars and moons with 2" star and moon cookie cutters. Place on baking sheet. Combine egg white and 1 tablespoon of water; brush on crackers. Sprinkle with toppings. Bake 8 - 10 minutes or until edges begin to brown. Spray with color mist, if desired. Remove to wire rack; cool completely. Makes 2½ dozen.

