

Honey Cheese Balls

3 teaspoons Manawa Honey
1/2 cup finely chopped nuts of your choice.
Pecans, walnuts or cashews are my choice
1/2 cup finely chopped dried cranberries
125g crumbled feta cheese
125g cream cheese, softened
1 cup Gruyere or strong tasty cheese,
grated
lollipop sticks



Directions

Mix the nuts and cranberries on a shallow dish and set aside.

In a food processor, add the feta, cream cheese, Gruyere, and honey. Pulse until well combined.

Use your hands to form tablespoon size balls and roll in the cranberry/pecan mixture.

Place on baking paper and repeat with the rest of the cheese mixture. Top each ball with a lollipop stick and place in the fridge for an hour or so to firm up.