

Apple Butter Mascarpone Cheese Ball

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Servings: 20

*1/2 cup apple butter
8 ounces cream cheese,
room temperature
8 ounces mascarpone
cheese, room temperature
1/3 cup powdered sugar
1 cup sliced almonds*

Preparation Time: 10 minutes

Chill:

In a large bowl, using the paddle attachment, beat together the apple butter, cream cheese, mascarpone and confectioner's sugar until smooth. Scrape into a bowl.

Refrigerate for one to two hours or until well chilled.

Place the almonds in a shallow bowl. Set aside.

Remove the apple butter mixture from the container. Mold into a ball.

Roll in the almonds to coat. Refrigerate until ready to serve.

Per Serving (excluding unknown items): 156 Calories; 13g Fat (72.9% calories from fat); 3g Protein; 8g Carbohydrate; 1g Dietary Fiber; 28mg Cholesterol; 41mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 2 1/2 Fat; 1/2 Other Carbohydrates.