

Key Lime Cheese Ball

Ingredients

- * 4 (8 ounce) packages cream cheese, room temperature
- * $\frac{2}{3}$ cup sugar
- * $\frac{1}{4}$ cup graham cracker (coarsely crushed cinnamon flavor)
- * 2 tablespoons key lime juice
- * 2 tablespoons key lime zest (grated)

Directions:

- 1 Combine all ingredients in a mixing bowl until well combined.
- 2 Form into a ball, wrap in plastic wrap and chill in the fridge for 2 hours until ball is solid.
3. Remove cheese ball from the fridge and roll in the graham cracker crumbs.
4. Serve with extra cinnamon graham crackers, baked croissants and pound cake.

Cooks Tip (Variations):

4 (8oz)pkg of Softened Cream Cheese

Add $\frac{2}{3}$ sugar

2TBS (or to taste) of The Pampered Chef Itty Bitty Bev mix in place of the key Lime ingredients.

$\frac{1}{4}$ graham Cracker (roll hardened Cheese ball in graham cracker)

Or

Key Lime Dip

1 - 12oz can sweetened condensed milk

1 - 8oz cool whip (I used lite)

4 TBSP Pampered Chef Itty Bitty Bev. Margarita drink mix



Compliments of You Pampered Chef Consultant:
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Pampered Chef Itty Bitty
Bevs Drink: Margarita