

Cherry Walnut Cream Cheese Log

Ingredients :

- 3 packages 8 oz each cream cheese, room temperature
- 2 tablespoons brown sugar
- 1 tablespoon fresh squeezed orange juice
- 1/4 teaspoon ground ginger
- 2 teaspoons orange zest
- 1 cup red and green candied cherries, chopped
- 1 cup chopped walnuts, toasted*
- cinnamon honey pretzel grahams

Directions:

In a large bowl, beat cream cheese, sugar, orange juice, ginger and orange zest until smooth. Fold in cherries. Refrigerate, covered, at least 1 hour.

Place walnuts in a shallow bowl. Shape cheese mixture into two 7-inch long logs; roll in walnuts and coat evenly. Wrap logs in plastic wrap; refrigerate at least 1 hour. Serve with crackers, pretzels or waffles.

*Heat walnuts in a small skillet over medium low heat until lightly browned, stirring occasionally.

