

Pumpkin Cheese Ball



Ingredients:



- 1 (8-ounce) block cream cheese, softened
- 1 (8-ounce) tub vegetable cream cheese, softened
- 1 package spicy ranch dressing mix
- 3 green onions, sliced
- 1 red bell pepper, finely diced (save the stem)
- 3 cups [Hiland Dairy Cheddar Cheese](#), freshly grated
- 1 (4-ounce) can chopped black olives, optional

Directions:

Combine both cream cheeses in a large bowl using a mixer.



Stir in dressing mix, onions, peppers, olives and one cup cheddar cheese using hands.



Spread out a large sheet of plastic wrap. Sprinkle 1/2 cup cheese onto the center of the plastic wrap.



Spoon the cream cheese mixture directly on top of the cheese.



Sprinkle the remaining cheese on top of the cream cheese mixture, pressing the cheese on the top and sides.



Tightly wrap the cheese ball with the plastic wrap. Wrap with additional sheet of plastic wrap and form into a ball.



Double wrap rubber bands around the cheese ball to form pumpkin-like indentations around the outside. Refrigerate overnight.



When ready to serve, cut off the rubber bands and carefully remove the plastic wrap. Gently press the stem of a red pepper on top of the pumpkin cheese ball.