

# Ingredients



- 8 oz cream cheese softened
- 1 tbsp vanilla Greek yogurt
- 3/4 cup finely diced Granny Smith apples pat dry with paper towel after cutting
- 1/2 cup caramel bits
- 1 tbsp light brown sugar (more if you wish)
- 1/2 tsp vanilla extract
- About a cup of fall M&Ms for rolling the cheese ball

# M&M Apple Caramel Cheese Ball

## Instruction

- Make sure to peel and core the apple before dicing. Dice apples and pat them with paper towel to absorb some excess juice.
- In a mixing bowl, combine cream cheese, yogurt, apples, caramels, sugar and vanilla. Mix until all evenly combined.
- Form a cheese ball with your hands (remember to always wash your hands.)
- Wrap the cheese ball in saran wrap and refrigerate it for at least an hour. (An easy way to wrap a cheese ball is to lace saran wrap into a round bowl, place cheese ball on the saran wrap in the bowl, and bring sides of saran wrap together. This will help form a ball as well.)
- Spread M&M candy in a wide, shallow bowl.
- Roll the cheese ball in the M&M candy before serving.
- (The longer you will let the cheese ball sit with candy on it, the more colors will bleed. That's why I recommend that you roll it in candy right before serving.)
- Serve with apples, pretzels or any cracker crisps that are lightly or non-salted.

