

EXTRA
FANCY
CREAM CHEESE



Foster Farms



Ghostly Grins

Apples

1 teaspoon salt

4 cups water

8 ounces softened cream cheese

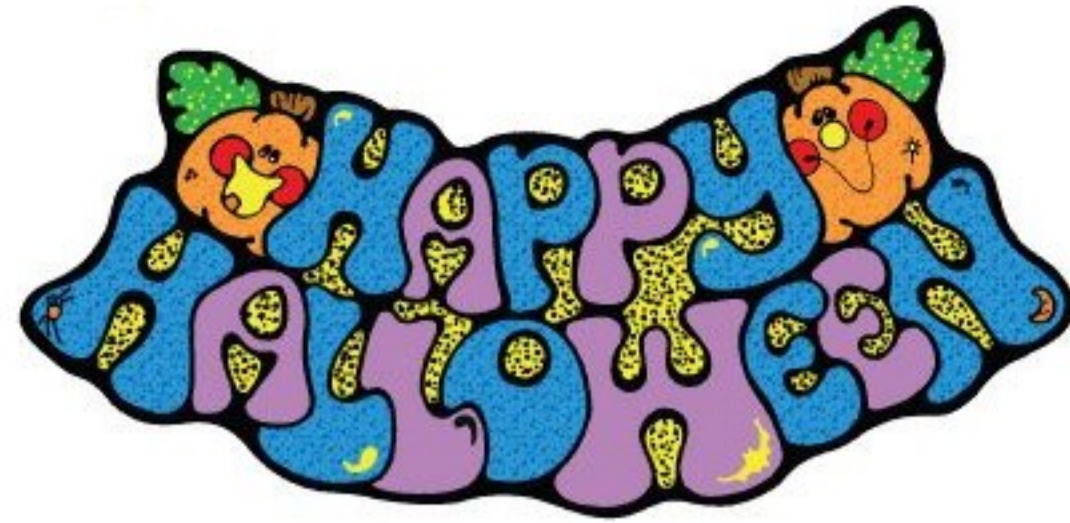
1/2 cup softened butter

1/2 teaspoon cinnamon

1 teaspoon sugar

Chocolate chips

Frosting



Combine salt and water in a bowl and set aside. Cut each apple into fourths and remove the core. Cut a thin wedge from the middle of each apple wedge on the peel side to create a mouth. Place in salt water to keep apples from turning brown. Mix the cream cheese, butter, cinnamon and sugar together. Shape cream cheese mixture into 1/2 inch balls to make eyes. Put one chocolate chip (pointed side in) into the center of each cheese ball. Drain and dry apple mouths and place two eyeballs on the top edge of each apple wedge mouth. Glue them there with a small bit of frosting. Place in fridge 2 hours before eating.

