



Frosty the CheeseBall

16 ounces cream cheese
1/2 teaspoon garlic salt
1/2 teaspoon onion powder
Raisins for eyes, mouth, and buttons
1 piece of carrot for the nose
Stacked crackers for the hat
Fruit Roll-Ups for the scarf & hat brim
2 broken pretzels for the arms

Let the cream soften at room temperature in a large bowl for about 30 minutes. Stir in garlic salt and onion powder and then cover the bowl with plastic wrap and chill in the fridge for 2 hours. Make the snowman by rolling two thirds of the cheese into a large ball for his body and the other third into a smaller ball for his head. Stack the balls and then add your own decorations for the eyes, mouth, buttons, nose, hat and brim and scarf. Serve with crackers or mini bread slices.

