



FINCH + FENNEL

Amaretto Peach Pecan Cream Cheese Balls

INGREDIENTS:

- 1 Jar F+F Amaretto Peach + Pecan Preserves
- 1 pkg Cream Cheese, cubed, room temperature
- 1 can Butter Biscuits, room temperature
- Powdered Sugar for topping



DIRECTIONS:

1. Set out the biscuits & cube the cream cheese.
Cover & leave at room temperature to soften for about 20 minutes.
2. Preheat the oven to 350°F.
3. Butter a cookie sheet. On some parchment paper, flatten out each biscuit as flat as you can & add 1 spoonful of F+F Amaretto Peach + Pecan Preserves & a cube of cream cheese.
4. Fold together edges of each biscuit, forming a ball, & place them on a cookie sheet, about 2 inches apart.
5. Bake for 10-15 minutes.
6. Allow to cool for about 5 min & then top with powdered sugar & serve!

Enjoy!

