



TOM TURKEY PUMPKIN CHEESE BALL

16 oz. cream cheese, softened

1 jar (12.5 oz) [Grandma Hoerner's](#) Pumpkin Butter

3 Tbs. Kansas honey

1 1/2 cups finely chopped pecans, divided use

Combine softened cream cheese with pumpkin butter, honey, and 3/4 cup crushed pecans.

Form mixture into a ball; sprinkle with remaining 3/4 cup crushed pecans, gently pressing them into the top; chill well.

Once cheeseball is well chilled, it's time to turn him into Tom Turkey!

1-2 turkey or beef sticks for neck

1 red Fruit Roll Up for head

2 eyeballs

Icing to "glue" eyeballs on

1 piece candy corn for nose

Pretzel sticks for the feathers

1 box of your favorite Ginger Snap Cookies

1. Insert pretzel sticks across his rear end to create tail feathers.
2. Insert 2 beef sticks side-by-side to make the turkey's neck. (If you prefer a skinny turkey neck, just use a single beef stick)
3. Roll the Fruit Roll Up into a ball; press on top of turkey neck to create the turkey's head.
4. Using icing, glue eyeballs and candy corn nose to turkey's head.
5. Place ginger snaps around base of Tom Turkey Cheeseball and serve.

**Now You're Cookin',
Chef Alli**