

Cranberry-Orange Cream Cheese Ball with Candied Pecans

1 c. dried cranberries, chopped in the food processor
1/4 cup frozen orange juice concentrate, thawed
16 oz cream cheese, at room temp (I use lite)
1/4 cup powdered sugar

Blend all ingredients in the bowl of a food processor. Remove to a piece of plastic wrap or a plastic container and cover. Refrigerate for 2-4 hours to make it firmer.

Meanwhile, prepare candied nuts:

3/4 cup pecans, coarsely chopped
1 Tbsp butter
2 Tbsp sugar

Melt butter in a medium saucepan over medium heat. Add pecans and sugar and stir well. Reduce heat to medium-low and cook for about 8 minutes, stirring frequently, until nuts get browned. **DON'T BURN THE NUTS!!**

Turn out onto a jelly-roll pan that is lined with waxed paper or parchment paper. Spread out in a single layer and allow to cool. Break up any large chunks. Remove cheese ball from the fridge and form into a ball. Roll the ball in the nuts.

Serve immediately with crackers.

To hold before serving, don't roll the cheese ball in the nuts until just before you want to serve it. The nuts lose their crunch.