

# Easter Cheese Ball

**Created by:** Melissa Williams

**Servings:** 12 servings

**Prep Time:** 15 minutes

**Chill Time:** 30 minutes

**Total Time:** 45 minutes

This playful Easter cheese ball is made with just six ingredients including cream cheese, cheddar, bacon, ranch seasoning mix, and Worcestershire sauce. Formed into the shape of a carrot and topped with fresh herbs, it's colorful, fun, and delicious!

## Ingredients

- 16 ounces cream cheese, room temperature
- 2 Tablespoons ranch seasoning mix (or 1 packet)
- 2 cups finely shredded cheddar cheese, divided
- 6 slices bacon, cooked and crumbled
- 1 Tablespoon Worcestershire sauce
- 1 bunch cilantro or parsley (for carrot top)

## Instructions

- 1 In a large bowl, mix softened cream cheese and ranch seasoning until well combined.
- 2 Add 1 cup shredded cheddar, crumbled bacon, and Worcestershire sauce. Stir until combined.
- 3 Place mixture onto plastic wrap and shape into a carrot form.
- 4 Transfer to a serving platter.
- 5 Cover with remaining 1 cup shredded cheddar, pressing gently to adhere.
- 6 Insert cilantro or parsley stems into the top to create the carrot greens.
- 7 Refrigerate for 30 minutes to firm up.
- 8 Serve with crackers, vegetables, olives, or favorite dippers.

## Notes

- Skip the bacon and use chopped green onions for a vegetarian option.
- Use full-fat block cream cheese for best texture.
- Try chive cream cheese instead of ranch seasoning.
- Keep orange cheddar on the outside to maintain the carrot look.
- If too soft to mold, chill mixture before shaping.
- Store in an airtight container in refrigerator up to 2 weeks.