



MAYAN CHOCOLATE CHEESEBALL

- 1 pkg **TSG Spicy Mango Tango Cheeseball Mix**
- 1 pkg (8 oz) cream cheese, softened
- ½ cup chopped toasted pecans
- ¼ cup powdered dark cocoa (sweetened or unsweetened)
- ¼ tsp cinnamon
- salty thin pretzels

1. Stir together TSG Cheeseball Mix with softened cream cheese, pecans, cocoa and cinnamon. Cover and refrigerate until firm, about 3 hours.
2. When ready to form cheeseball, place a large handful of pretzels in a bowl. Crush pretzels with the bottom of a sturdy glass. Make enough to yield about 1 cup crushed pretzels.
3. Place firm, chilled cheese mixture onto plastic wrap and form into a thick, round disk.
4. Remove plastic wrap and sprinkle both sides with cheeseball topping, then coat with crushed pretzels on all sides, pressing into cheese.
5. Serve immediately with chocolate wafers or small pretzels.

Note: The cinnamon is subtle. Use ½ teaspoon if you like a more pronounced cinnamon flavor.

DESSERT or APPETIZER