

# Eagle Cheese Bites

*These little cheese bites are easy to assemble, so invite the kids to help create some patriotic goodies that will get as many “oohs and ahs” as your fireworks display!*

- 1, 8-oz. package cream cheese
- 1½ cups shredded white cheddar cheese
- ½ tsp. onion powder
- ⅓ tsp. garlic powder
- 1 cup finely shredded Parmesan cheese
- Round crackers for serving
- Black peppercorns
- 20 to 24 whole cashews



1. In a large bowl, mix together cream cheese, cheddar cheese, onion powder and garlic powder with an electric mixer. Chill in refrigerator for about 30 minutes.
2. Spread shredded Parmesan in a shallow bowl or pan.
3. Remove cheese mixture from refrigerator. Scoop about ½ tablespoon of cheese mixture into your clean hands and form a ball. Roll the ball in the Parmesan. Shape ball into a slight oval, and place atop a cracker. Add a cashew beak and 2 black peppercorns for eyes. Continue until you’ve run out of the cheese mixture.

Makes 20 to 24 cheese bites