

Cheese Snacks

Recipe By Esther Ottensoser



Cooking and Prep:  1 h

Serves:  8

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Passover

Diet: Pescetarian, Gluten Free, Vegetarian

Source: Family Table by Mishpacha Magazine

For all you cheese lovers out there, here's a little neat treat to snack on when you're looking for a boost. These small practical containers (which I found in my local paper goods store) are made for oven use, so these snacks can go directly from oven – to fridge – to lunch box, without any additional preparation.

Ingredients (5)

Main ingredients

- 16 ounces (450 grams) whipped cream cheese
- 3 eggs
- 1/2 cup sugar
- 1 teaspoon Gefen Vanilla Extract
- Glicks Chocolate Chips (optional)

Start Cooking

Prepare the Cheese Snacks

1. Place all ingredients in the bowl of mixer. Mix until combined. Pour batter into baking containers. Bake at 350°F for 40 minutes. Turn oven off and keep cheese snacks in the oven while the oven cools.
2. For marble cheese snacks, place 8–10 chocolate chips in the cheese snacks before baking. After approximately 10 minutes remove from oven and swirl chocolate around with a knife. Return to oven and continue baking for remaining 30 minutes.