

Choco Fever Dream

Cranberry Pecan Cheese Log

15 min Prep time	**20 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 (8-oz) packages cream cheese, softened
- [ ] 1 cup fresh cranberries (or frozen)
- [ ] 1/3 cup brown sugar
- [ ] 2 tbsp butter
- [ ] 1 tsp lemon zest
- [ ] 1 tsp vanilla extract
- [ ] 1 cup pecan halves, toasted and roughly chopped

Optional Garnish

- [ ] Fresh rosemary sprig
- [ ] Extra toasted pecan pieces

Instructions

1. In a small saucepan, combine cranberries, brown sugar, butter, lemon zest, and a splash of water. Simmer over medium heat, stirring occasionally, until the berries burst and the mixture thickens, about 10-12 minutes. Remove from heat and stir in vanilla; let cool slightly.
2. While the glaze cools, place the softened cream cheese in a mixing bowl. Using a rubber spatula, fold the cranberry glaze into the cheese until fully incorporated, being careful not to over-mix.
3. Lay a sheet of parchment paper on the counter. Shape the cheese mixture into a log about 2 inches in diameter. Spread toasted pecan pieces on a separate plate.
4. Roll the cheese log in the pecans, pressing gently so they adhere. Transfer the log, still on the parchment, to a plate and chill in the refrigerator for at least 45 minutes.
5. After chilling, slice the log into ½-inch rounds. Arrange on a serving board with crackers, fresh fruit, or a slice of crusty bread.

Nutrition per serving

210 kcal	4 g	18 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the glaze seems thick, add a teaspoon of orange juice to loosen it.
- For extra flavor, drizzle a little honey over the sliced rounds just before serving.
- A pinch of sea salt in the glaze balances the sweetness.