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Goat Cheese Kisses

Prep Time: 35 mins

Total Time: 35 mins

Ingredients

- 3 tablespoon nuts, hazelnuts, or pistachios, finely chopped, (3/4 ounce)
- 6 ounce(s) cheese, goat, soft
- 6 apricot(s), dried, or dried figs, each cut into quarters

Preparation

1. Line a plate or small tray with wax paper. Place nuts in a shallow dish.
2. Scoop a heaping 1/2 teaspoon goat cheese and press a piece of dried apricot (or fig) into the center. Wrap the cheese around the dried fruit to form a ball.
3. Roll the ball in the chopped nuts to create a crust; set on the plate or tray. Repeat with remaining goat cheese, dried fruit and nuts.

