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## Red Velvet Heart-Shaped Cheese Ball

Servings - generously serves 4

### Ingredients

- ♥ 8 ounces softened Philadelphia cream cheese (I used the [light version](#))
- ♥ 1/2 softened butter
- ♥ 1 1/2 cup [red velvet cake mix](#)
- ♥ 1/2 cup powdered sugar
- ♥ 2 tablespoons brown sugar
- ♥ 1 package [Ghiradelli mini white chocolate morsels](#)

### Directions

Mix cream cheese and butter well.

Add remaining ingredients and mix well. Notice the bright red velvet color pop!

You can form ingredients into a ball but I decided to make a heart shape.

Wrap formed cheese in plastic wrap.

Refrigerate overnight.

### Next day Directions

Place the cheese form on the grazing board or on a pedestal as shown here. I like a pedestal or cake stand slightly perched over the board to add some height.

Place and push the [Ghiradelli white chocolate morsels](#) into the entire cheese ball. I placed the tips of the chips up↑ to give it an edgy contemporary look.

Spread the dip on Lornadoone Cookies, Milano Dark chocolate filled cookies, or simple vanilla wafers, and enjoy!

Full Valentine's Day Charcuterie blog post

<https://kimbentley.fitness/food/valentines-day-charcuterie-board/>

Happy Valentine's Day,

Kim

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