

# Almond Pinecones Cheese Spread

Submitted by Charleen H.

## Ingredients

- 1 1/4 cups whole almonds
- 1 8 oz. Cream cheese
- 1/2 cup mayo
- Bacon bits
- 1 Tbls. Chopped green onions
- 1/2 teaspoon dill weed
- 1/8 teaspoon pepper

## Directions

1. Spread almonds in a shallow pan.
2. Bake at 300, degrees, 15 minutes stirring often until almonds just begin to turn color.
3. Combine softened cream cheese and mayo, mix well.
4. Add bacon, onion, dill, and pepper, mix well. (I use a few tablespoons of jar bacon bits.)
5. Cover and chill overnight.
6. Beginning at narrow end press almonds at slight angle into cheese mixture in rows. Continue overlapping rows until all cheese is covered. (Looks like Pinecones.)
7. Garnish with pine sprigs. (I use artificial pine sprigs, they do fine.)

Makes 1 1/2 cups. This is not a difficult recipe to make.