

Cheddar Olive Pops

Servings: Makes 25 olive pops

Ingredients:

2 cups (8 ounces) Wisconsin Aged Cheddar Cheese, coarsely grated
1/2 cup butter (1 stick), softened
1 cup flour
1 teaspoon paprika
25 large pimiento-stuffed green olives



Cooking Directions:

Preheat oven to 400°F.

In large bowl, blend together cheese and butter with electric mixer. Add flour and paprika; mix well.

Shape 1 tablespoon of cheese mixture around each olive, dipping hands in flour, if necessary, to prevent sticking. Arrange on parchment-lined baking sheet and bake 10 to 15 minutes, until golden. Remove from baking sheet and serve immediately.

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