

# Olive Cheese Balls

written by The Recipe Exchange | June 11, 2015

## **Ingredients**

2 cups shredded sharp natural Cheddar cheese (8 ounces)  
1 1/4 cups Gold Medal; all-purpose flour  
1/2 cup butter or margarine, melted  
48 small pimiento-stuffed olives, drained and patted dry

## **Directions**

Stir together cheese and flour in large bowl. Stir in butter thoroughly. (If dough seems dry, work with hands.)

Mold 1 teaspoon dough around each olive; shape into ball. Place 2 inches apart on ungreased cookie sheet. Cover and refrigerate at least 1 hour but no longer than 24 hours.

Heat oven to 400°F. Bake 15 to 20 minutes or until light brown.