

Sea Salted Pecan Caramel Cheeseball (Desserts, Easy Entertaining)

- 1 Tbsp. butter
- 1 Tbsp. water
- 1 package Halladay's Sea Salted Caramel Cheesecake, divided
- 1 (8 oz.) bar cream cheese, softened
- 1 cup pecans, coarsely chopped

Melt butter in a small fry pan. Add water and 3 Tbsp. cheesecake mix; swirl to combine. Fold in pecans. Cook over low heat for 2 to 3 minutes. Pour onto waxed paper or foil to cool; set aside. Add remaining cheesecake to cream cheese; blend well. Refrigerate one hour. Roll in cooled pecans. Serve as a dessert with vanilla wafers or crisp apple slices.