Cranberry-pecan cheese bites for an autumn tray

Ingredient and serving checklist with allergen notes. Use this planning sheet with the full guide.

1. Prepare a modest batch

For twelve small bites, start with about eight ounces of pasteurized cream cheese or a suitable alternative, finely chopped dried cranberries and chopped pecans. Check the actual labels; tree nuts and milk are common allergens.

2. Shape and coat

With clean hands or utensils, divide the chilled cheese into twelve small portions. Roll gently in a shallow dish of cranberry and pecan pieces. Put each bite into its own small food-safe cup; keep extra ingredients out of the cup rims.

3. Chill and label

Cover and refrigerate until serving. Write the actual ingredients on the free sheet and provide a separate serving utensil. Do not describe the bites as allergy-safe; avoid nuts entirely when the audience requires that precaution.

Keep perishable food cold, follow actual food and container directions, and check ingredients and guest needs. Use the worksheet to organize ingredients and serving arrangements. Full instructions: figurenook.com/guides/cranberry-pecan-cheese-bites-for-an-autumn-tray/

Your printable workspace

Guest count / goal:

Measurements / quantities:

Items already owned:

Optional supplies needed:

Important checks / next action:

Buying an item is optional. Use safe, suitable items you already own.