

## Low-Carb Bacon Cheddar Mini Cheese Balls: Keto &#038; Delicious

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**TIME**  
**1-2 min**

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**ChefManiac**

### INGREDIENTS

8 ounces cream cheese, softened (full-fat recommended)  
1 cup sharp cheddar cheese, freshly shredded  
6 slices bacon, cooked crispy and crumbled (divided)  
1 tablespoon fresh chives, chopped (or green onions)  
1/2 teaspoon garlic powder  
1/4 teaspoon onion powder (optional)  
1/4 teaspoon black pepper  
1/2 cup pecans, finely chopped (or walnuts, for coating)

### DIRECTIONS

1. Let's get these delicious mini cheese balls ready for your next gathering!
2. Prepare : Bacon: Cook the bacon slices in a skillet over medium heat until very crispy. Remove to a paper towel-lined plate to drain. Once cooled, crumble the bacon into small pieces. Set aside.
3. Combine : Cheese Ball Base: In a medium mixing bowl, add the softened cream cheese. Use an electric mixer or a sturdy spoon to beat until it's smooth and creamy, about 1-2 minutes.
4. Add : Flavorings: To the cream cheese, add the shredded cheddar cheese, half of the crumbled bacon, chopped fresh chives, garlic powder, onion powder (if using), and black pepper.
5. Mix : Well: Beat or mix all the ingredients together until they are well blended and thoroughly combined. Scrape down the sides of the bowl as needed.
6. Chill : Mixture (Crucial!): Cover the bowl tightly with plastic wrap and refrigerate for at least 1 hour, or preferably 2 hours, until the mixture is firm enough to handle and roll.
7. Prepare : Coating: While the mixture chills, finely chop the pecans (if not already chopped). Place them in a shallow dish or plate along with the remaining half of the crumbled bacon. Stir to combine.
8. Form & : Coat Balls: Once the cheese mixture is firm, scoop out small portions (about 1 tablespoon each) using a small cookie scoop or your hands. Roll each portion into a smooth, bite-sized ball. Immediately roll each cheese ball in the pecan and bacon mixture, pressing gently to ensure an even coating.

9. Final : Chill & Serve: Place the coated mini cheese balls on a plate or tray. Refrigerate for at least another 30 minutes to allow them to firm up completely before serving.

## SWAPS & NOTES

**Cream Cheese:** Using full-fat cream cheese is recommended for the best flavor and creamiest texture.

Ensure it's very well softened to room temperature for easy blending and to avoid lumps.

**Cheddar Cheese:** Freshly shredding your own cheddar cheese from a block is key for the best melt and flavor.

Pre-shredded cheeses often contain anti-caking agents that can make the cheese ball less smooth.

## TIPS FOR SUCCESS

**Softened Cream Cheese:** This is the most important tip!

It ensures your cheese ball base is smooth and easy to mix, preventing lumps.

**Chill Time:** Don't skip the chilling steps!

Chilling the mixture makes it firm enough to roll without being too sticky, and helps the cheese balls hold their shape.

