



Goat Cheesecake Roll

Perfect for an appetizer, a sweet snack, or a fabulous dessert display, this tangy and sweet cheesecake roll is sure to win fans. Recipe by [Fig & Honey](#) Photo by Alycia Moreno.

Ingredients

- 10 oz. soft goat cheese
- 2 oz. cream cheese
- 4-5 Pamela's Honey Grahams
- 2 TBSP honey
- sliced strawberries and [Honey Grahams](#), for serving

Directions

Set the goat cheese and cream cheese out on the counter to come to room temperature. Once they have softened, combine the cheeses using a food processor or stirring by hand in a large bowl. Place the cheese mixture in the center of a large piece of plastic wrap and cover completely. Use your hands to form the cheese into a log, and then refrigerate for at least two hours.

Place the Honey Grahams in a large zip-top plastic bag and crush them using a kitchen mallet or your hands. Unwrap the chilled cheese log and drop it into the bag of crushed Honey Grahams, shaking and rolling to fully coat. Once the cheese log is fully coated, carefully remove it and place it on a serving tray. Drizzle the honey evenly over the top. Serve with sliced strawberries and more Honey Grahams.