

Christmas Tree Cheese Bites

The holiday season is all about bringing people together — and nothing makes entertaining easier (or cuter) than a tray of these Christmas Tree Cheese Bites! 🎄 Whether you're hosting a big family gathering, attending a neighborhood Christmas party, or just making something fun for your kids to snack on while watching a holiday movie, these festive cheese trees will instantly spread cheer.

They're made with just a few simple ingredients — cheese wedges, pretzel sticks, and herbs — yet they look like something straight out of a holiday cookbook. I love recipes like this because they look impressive but truly take only minutes to assemble. And as a busy mom during the holidays, I'm always looking for little shortcuts that make the season feel special without adding more stress.

So, grab your favorite cheese wedges and let's turn them into mini edible Christmas trees that are as fun to make as they are to eat!

Ingredients

- soft cheese wedges (such as The Laughing Cow or Boursin)
- pretzel sticks, broken in half if needed
- 1 tablespoon fresh dill, finely chopped
- ½ teaspoon Italian seasoning
- ¼ teaspoon crushed red pepper flakes (adjust to taste)
- 1 tablespoon grated Parmesan cheese (optional, for garnish)

Instructions

Mix your herbs and seasonings

In a small bowl, combine the chopped dill, Italian seasoning, and crushed red pepper flakes. Stir gently to create a flavorful, aromatic herb blend — this will give your cheese trees their signature “pine” look and festive kick.

Unwrap and shape the cheese

Carefully unwrap each cheese wedge and place it on a cutting board. If you'd like, use a butter knife to smooth the sides or slightly reshape each wedge into a clean, triangular tree shape.

Add the pretzel trunks

Gently insert a pretzel stick into the bottom of each cheese wedge to form the “tree trunk.” Twist slightly as you push so it slides in smoothly without cracking the cheese.

Decorate your trees

Lightly press the herb mixture over the top and sides of each cheese wedge. The dill clings beautifully and gives a realistic evergreen effect. Don't worry about perfection — the uneven texture makes them even cuter!

Finish and serve

For a snowy look, sprinkle the tops with grated Parmesan. Arrange your finished trees on a serving board with crackers, nuts, or fruit for a festive presentation.

