

## Creamy Pesto Cheese Torte

### Ingredients:

1 pound cream cheese, room temperature  
1/2 cup butter  
1 cup traditional pesto, homemade or store bought  
1/2 cup toasted pine nuts  
1 jar **E&V Red Bell Pepper Ancho Chili Jam**  
Spring form pan or cake pan medium sized

### Preparation Instructions:

Whip cream cheese and butter together until creamy, add pesto and pine nuts and mix just until incorporated. Line a spring-form pan or cake pan with plastic wrap and press mixture into mold. Cover and chill overnight. Un-mold torte on a plate large enough to fit with extra room around edges, then top with **E&V Red Bell Pepper Ancho Chili Jam**. Serve with baguette slices or crackers. Yields: 12 appetizer servings.