



Pumpkin Cream Cheese Truffles

Prep time: 30 min | Makes: 30 Truffles

In a large bowl add the pumpkin, softened cream cheese and orange zest.

Melt 1/2 cup white chocolate in a double boiler or in a small bowl in the microwave as instructed on the package and add to the pumpkin mixture.

In a small bowl mix the gingersnap and graham cracker crumbs, sugar, cinnamon and salt. Add to the pumpkin mixture and beat with an electric mixer until smooth.

Cover and chill until solid enough to roll into balls, about 2 hours.

Line two baking sheets with parchment paper. Scoop 1 teaspoon pumpkin mixture at a time and roll into balls. Set them on one of the baking sheets. It seems like there is not much filling but don't make the balls too big, a little bit goes a long way when you eat them. I used a melon ball scoop to size mine and it worked great.

Melt the remaining chocolate in a double boiler or in the microwave and transfer to a small, deep bowl. Drop one pumpkin ball into the chocolate at a time, gently spoon chocolate over to coat. Using a small spoon or fork, lift the truffle out of the chocolate, let any excess drip off and transfer to the other baking sheet. Sprinkle a few crumbs on top. Once finished, chill truffles until chocolate is completely set, about one hour.

INGREDIENTS

1/2 cup white chocolate wafers or chips

2 cups white and/or milk chocolate chunks, wafers or chips

1/3 cup gingersnap cookie crumbs, plus more for garnish

1/4 cup graham cracker crumbs

1/4 cup canned pumpkin

1 tablespoon confectioners sugar

1/2 teaspoon orange zest

1/8 teaspoon ground cinnamon

pinch of salt

2 ounces cream cheese, softened

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