

Easy Pumpkin Spice Truffles

Oscar · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

55 mins

Description

Soft rich and perfectly pumpkinspiced this nobake recipe is just as easy to prepare as the Oreo Truffles youve probably known for years but flavored for fall Garnish these treats with a caramel or chocolate drizzle or finish with a dusting of pumpkin pie spice For a fun Halloween spin add candy eyes to create adorable little ghosts or tasty mummy truffles

Ingredients

- - ½ (18 ounce) package vanilla sandwich cookies (such as Oreo Golden Original Sandwich Cookies®) - 4 (3 ounce) packages cream cheese
- softened - 2 tablespoons pumpkin puree - ½ teaspoon pumpkin spice - ¼ teaspoon salt - 1 (12 ounce) package white chocolate chips - Optional toppings: melted dark chocolate
- melted caramel
- pumpkin pie spice
- candy eyes

Instructions

1. Pulse sandwich cookies in a food processor until they reach a fine
2. sand-like consistency. Add in cream cheese
3. pumpkin puree
4. pumpkin pie spice
5. and salt. Continue pulsing
6. scraping down the sides when needed
7. until a smooth
8. loose dough is formed. Using a spoon or cookie scoop
9. measure out about 20 even portions of the dough (about 1 tablespoon a piece) onto a parchment-lined baking sheet. Move to the freezer for 10 to 12 minutes. When the dough is firm enough
10. roll each portion into a ball shape. Move back to the freezer to harden slightly for 8 to 10 more minutes. In a
11. microwave-safe bowl
12. melt white chocolate chips in the microwave in 30-intervals second
13. stirring in between
14. until the chocolate is fully melted and smooth. Drop each pumpkin spice ball into the chocolate. Using two forks
15. fully coat the dough in chocolate
16. let it drain
17. then place it back on the parchment-lined baking sheet. Allow the truffles to cool to room temperature before topping with melted chocolate
18. caramel
19. or more pumpkin pie spice. Keep in the refrigerator until just before serving. Cook's Note: For Halloween you can turn these truffles into little mummies. While the chocolate coating is still warm
20. place 2 candy eyes toward the top of each truffle. Press in slightly to secure. Use a fork to swirl another drizzle of melted white chocolate around the truffle
21. creating a mummy effect.