

# White Chocolate Pumpkin Truffles



## Ingredients

16 oz white chocolate, chopped fine

8 oz heavy cream

4 oz pumpkin puree

1 tsp cinnamon or pumpkin pie spice

white chocolate (to coat)

pumpkin cake crumbs (optional)

## Method:

Bring cream to boil. Pour over chocolate until completely melted.

Add puree and spices.

Cool in refrigerator until firm.

Using small ice cream scooper, scoop portions. Roll until uniform.

Melted extra chocolate to about 90 F degrees. Roll ganache in white chocolate.

Optional: After rolling in chocolate, roll in pumpkin cake crumbs until set.