

Pumpkin Cheesecake Bites

This delicious recipe requires tempered white chocolate for dipping in order to surround the pumpkin truffle with a crunchy white chocolate shell.

FOR THE PUMPKIN TRUFFLES:

1 brick cream cheese (250g)

1/4 cup icing sugar

2 tbsp brown sugar

2 tbsp pumpkin purée

1 tbsp pumpkin pie spice

1 box ginger cookies (regular or gluten-free), approximately 12 small cookies, crumbled

FOR THE WHITE CHOCOLATE COATING:

454g Cococo White Couverture Chocolate baking bar, chopped into small pieces

1/3 cup pecans, chopped or whole depending on preference

Using either an electric mixer or by hand, combine all "Pumpkin Truffle" ingredients. Ensure they're well mixed.

Form small balls, measuring about 1" in diameter, and place on parchment lined tray to freeze.

Freeze pumpkin balls over night until absolutely frozen. This will help ensure a smooth chocolate dipping process.

Using a double boiler, temper chocolate at a temperature of 84°F (29°C). If needed, [follow Cococo's specific chocolate tempering instructions*](#).

Keep the melted chocolate in a range of 87°F (30°C) and begin dipping pumpkin truffle balls using a wooden skewer.

Using a few skewers, allow the skewers to set with the chocolate. After 2-3 minutes, gently twist the skewer and it will remove from the ball. Go ahead and reuse skewers. Continue the process of dipping pumpkin balls.

Once all the truffle balls are covered, dip the tops in a very small amount of chocolate then roll in chopped pecans or place a whole pecan on top.

Allow the chocolate to fully set and be thankful! You have a plateful of Pumpkin Cheesecake Bites to enjoy!

Makes about 36 truffles.

Thanks to www.CutCooking.com

* www.cocochocolatiers.com/blogs/recipes/how-to-temper-chocolate