

Choco Fever Dream

Pumpkin Cheesecake Truffles – Sweet Fall Treat

20 min Prep time	**20 min** Total time	**24** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 1 cup pumpkin puree
- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup powdered sugar
- [ ] 1 tsp ground cinnamon
- [ ] 1/4 tsp ground nutmeg
- [ ] 1 tbsp lemon juice
- [ ] 1/2 cup graham cracker crumbs
- [ ] 2 tbsp unsalted butter, melted

For the Coating

- [ ] 1 cup additional graham cracker crumbs
- [ ] 2 tbsp melted butter
- [ ] Optional: extra cinnamon for dusting

Instructions

1. In a bowl, combine the graham cracker crumbs with melted butter; set aside to cool.
2. In a larger mixing bowl, beat the softened cream cheese until smooth, then stir in pumpkin puree, powdered sugar, cinnamon, nutmeg, and lemon juice until the mixture is creamy and fragrant.
3. Fold the butter-moistened crumb mixture into the pumpkin-cheesecake blend; the texture will become slightly grainy but hold together.
4. Cover the bowl with plastic wrap and chill for at least 30 minutes, or until firm enough to scoop.
5. Using a small scoop, portion out the chilled mixture into bite-size balls, roll them between your palms, then roll each ball in the extra crumb coating, pressing gently to adhere.
6. Place the finished truffles on a parchment-lined tray, dust with a pinch of cinnamon, and refrigerate again for 10 minutes before serving.

Nutrition per serving

120 kcal	2 g	12 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture feels too sticky, return it to the fridge for another 10 minutes.
- For an extra glaze, dip the finished truffles briefly in melted white chocolate.
- These truffles can be frozen; just thaw in the fridge before serving.