

Choco Fever Dream

# Pumpkin Oreo Balls – Quick & Easy Dessert

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| **10 min**<br>Prep time | **10 min**<br>Total time | **24**<br>Servings |
| **Easy**<br>Difficulty | **American**<br>Cuisine | **Dessert**<br>Course |

## Ingredients

### Base

- [ ] 1 cup canned pumpkin puree
- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup maple syrup
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp ground ginger
- [ ] 1/4 tsp ground nutmeg
- [ ] Pinch of salt

### Coating

- [ ] 24 Oreo cookies, crushed fine
- [ ] 2 tbsp powdered sugar (optional)

### Optional Finish

- [ ] 1/4 cup white chocolate chips, melted

## Instructions

1. In a large bowl, combine pumpkin puree, softened cream cheese, maple syrup, cinnamon, ginger, nutmeg, and a pinch of salt. Mix until smooth and glossy.
2. Cover the bowl and chill the mixture in the refrigerator for about 10 minutes; this firms it up for easier rolling.
3. Meanwhile, place Oreo cookies in a zip-top bag and crush them with a rolling pin until they become fine crumbs.
4. Scoop about one tablespoon of the pumpkin mixture and roll between your palms to form a ball.
5. Roll each ball in the crushed Oreo crumbs, pressing gently to adhere a light coating.
6. If using, drizzle melted white chocolate over the balls or dip half of each ball; let the chocolate set.
7. Arrange the finished balls on a parchment-lined tray and refrigerate for at least 20 minutes before serving.

### Nutrition per serving

| 85 kcal | 2 g | 10 g | 5 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- The mixture can become sticky; a quick chill helps keep it manageable.
- You can add a dash of pumpkin pie spice for extra depth.
- For a gluten-free version, substitute crushed gluten-free chocolate cookies.