

## Pumpkin Truffles - Great as a GIFT

### Ingredients

- 1 cup pumpkin puree *or if you use Pumpkin Pie Filling (already spiced) omit the spices below or same if you use pumpkin pie spice all mixed already*
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 2 cups cream
- 1/4 cup brown sugar
- 1 pound dark chocolate, finely chopped
- 1 ounce butter, room temperature
- 1/4 cup orange-flavored liqueur, optional (Cointreau or Grand Marnier)
- 6 ounces melted dark chocolate
- 3 ounces good quality unsweetened cocoa powder

### Directions

In a medium saucepan over low heat, combine pumpkin, brown sugar and spices. Cook for 5 to 6 minutes, or until mixture reduces by half and pumpkin looks dry. Set aside. In a medium saucepan over high heat, add cream.

When cream boils, take off heat. In a heatproof medium bowl, add chocolate and hot cream. Let the mixture sit for a minute and then slowly begin to stir, starting in the center of the bowl and working outwards.

Once the chocolate and cream are evenly mixed, add pumpkin mixture and whisk to combine. Add the butter and liqueur, if using. Cover tightly with plastic wrap and refrigerate until chilled.

On a parchment lined cookie sheet, or sprayed with Pam so they don't stick ...and scoop mixture into small balls using a melon baller and make into little rounds. Place them on the cookie sheet ...and refrigerator for 1 hour, or until chilled.

Remove truffles from refrigerator and dip each individual round in melted chocolate. Put the cocoa powder in a bowl and roll each truffle in cocoa powder and serve.

### **NOTE: MELTING CHOCOLATE:**

I melt chopped chocolate (helps to melt more uniform) in a bowl over simmering water to JUST UNDER melted (should have a few soft but whole chunks) ...then remove from the heat and keep stirring until completely melted and smooth. Same if you do it in the MICROWAVE... UNDER-MELT and then keep stirring until done/smooth.

I get little cellophane bags from like Target or Michael's and put the truffles in or small boxes with tissue paper and ties with ribbons YUMMO ENJOY!