



Long Livo

Pumpkin Cheesecake Truffles – Sweet Fall Treat

20 min

Prep time

Easy

Difficulty

20 min

Total time

American

Cuisine

24

Servings

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

Calories

2 g

Protein

12 g

Carbs

8 g

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.