

# Pumpkin Spice Truffles

**PREP TIME:** 35 minutes

**CHILL TIME:** 2 hours 30 minutes

**COOK TIME:** 10 minutes

## FOR THE GANACHE:

1/2 cup heavy cream

1 T [Pumpkin Spice Truffles](#) tea leaves

8 oz white chocolate, finely chopped

2 T unsalted butter, room temperature

1/4 C pumpkin puree

1/2 t ground cinnamon

1/4 t ground nutmeg

1/4 t ground ginger

1 T honey (optional, for sweetness)

## FOR COATING:

8 oz dark chocolate (70% cocoa), finely chopped

1 T vegetable oil (optional, for a smoother coating)

Pumpkin Pie Spice (optional, garnish)

## INFUSE THE CREAM:

1. In a small saucepan, heat the heavy cream until it just begins to simmer. Remove from heat.
2. Add the Pumpkin Spice Truffles tea leaves to the cream. Cover and steep for 10 minutes.
3. Strain the cream through a fine mesh sieve to remove the tea leaves, pressing down to extract as much flavor as possible.

## MAKE THE GANACHE:

1. Place the finely chopped white chocolate in a heatproof bowl.
2. Reheat the infused cream until it's hot but not boiling, then pour it over the chopped white chocolate. Let it sit for a minute to melt the chocolate.
3. Stir the mixture gently until smooth and fully combined.
4. Add the unsalted butter, pumpkin puree, ground cinnamon, ground nutmeg, ground ginger, and honey (if using). Stir until the mixture is smooth and well combined.

## CHILL THE GANACHE:

1. Cover the bowl with plastic wrap and refrigerate for at least 2 hours, or until the ganache is firm enough to scoop.

## FORM THE TRUFFLES:

1. Using a small spoon or melon baller, scoop out small portions of the ganache and roll them into balls between your palms. Place them on a parchment-lined baking sheet.
2. Freeze the ganache balls for about 15 minutes to make them easier to coat with chocolate.

## COAT WITH CHOCOLATE:

1. Melt the dark chocolate in a heatproof bowl set over a pot of simmering water (double boiler method). Stir until smooth. If using, add the vegetable oil for a smoother coating.
2. Dip each ganache ball into the melted chocolate, using a fork to fully coat. Let any excess chocolate drip off before placing the coated truffle back on the parchment-lined baking sheet.

## SET THE TRUFFLES:

1. Refrigerate the truffles for about 30 minutes to set the chocolate.