

Pumpkin Spice Hot Chocolate Truffles

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Pumpkin Spice Hot Chocolate Truffles are two desserts in one! These sweet little truffles look like pumpkins and taste like pumpkin spice-flavored chocolate, but they have a secret: add them to a mug of hot milk, and they turn into hot chocolate! You can also enjoy them on their own, so they truly do double duty in the dessert department.



 **SERVINGS:** 14 truffles



PREP TIME

30 mins

COOK TIME

0 mins

CHILLING TIME

2 hrs

TOTAL TIME

2 hrs 30 mins

INGREDIENTS

- 18 oz semi-sweet chocolate, finely chopped
- 8 fl oz International Delight Pumpkin Pie Spice Coffee Creamer, (1 cup)
- 2 TBSP unsweetened cocoa powder
- ½ tsp ground cinnamon
- 1 tsp vanilla extract
- 12 oz orange candy coating melts
- Chocolate batons or chocolate shards for the pumpkin stems

INSTRUCTIONS

1. Combine the semi-sweet chocolate, International Delight Pumpkin Pie Spice Coffee Creamer, cocoa powder, cinnamon, and vanilla in a large microwave-safe bowl. Microwave on full strength for 1 minute, then whisk well. If any chocolate chunks remain, return to the microwave and heat in 15-second bursts, whisking well after each interval, until the mixture is smooth and shiny. Press a layer of plastic wrap directly on top of the chocolate, and refrigerate the bowl for about 2 hours, until it is firm enough to scoop and roll.
2. Dust your hands with a light coating of cocoa powder. Use an ice cream scoop to scoop a golf ball-sized ball of chocolate into your hands, and roll it into a smooth, even ball. (If you want to use a scale, each truffle should be about 1.75 oz.) You should get 14 large truffles from the batch.
3. If the balls are very soft, return them to the refrigerator for 15-20 minutes before proceeding. Otherwise, use a wooden skewer, and press it into the sides of the truffles, giving the sides of the

- truffle ridges like a pumpkin. Refrigerate if necessary, until the truffles are firm.
4. Melt the orange candy coating in the microwave, stirring until completely smooth. Press a long toothpick firmly into the top of one of the truffles, and holding it by the toothpick, dip it in the orange candy coating until the truffle is completely covered. Let the excess drip back into the bowl, and gently scrape the bottom of the truffle against the lip of the bowl.
 5. Place the dipped truffle on a baking sheet covered with parchment paper or waxed paper, and gently twist the toothpick to remove it from the truffle. (If necessary, you can hold the truffle down in place with a second toothpick while you twist.) While the coating is still wet, break off a piece of a chocolate baton or a shard of chocolate, and press it into the hole left by the toothpick to be the pumpkin's stem.
 6. Repeat with the remaining truffles, until all are dipped and decorated. Refrigerate the tray briefly to set the orange candy coating, for about 15 minutes.
 7. The truffles can be stored in an airtight container in the refrigerator for up to 2 weeks. For the best taste and texture, serve them at room temperature. To turn them into hot chocolate, heat 8 oz of milk in a mug. Add a pumpkin spice truffle to the hot milk, and whisk until the truffle melts and you have a mug of rich hot chocolate. For the ultimate indulgence, top the hot chocolate with a swirl of whipped cream or a scoop of vanilla ice cream!



MEASURING TIPS

Our recipes are developed using weight measurements, and we highly recommend using a kitchen scale for baking whenever possible. However, if you prefer to use cups, volume measurements are provided as well. PLEASE NOTE: the adage "8 oz = 1 cup" is NOT true when speaking about weight, so don't be concerned if the measurements don't fit this formula.

recipe found on: <https://www.sugarhero.com/pumpkin-spice-hot-chocolate-truffles/>

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