

Eat Your Heart Out Edibles ♥

Personal Chef Service and Made-to-Order Bakery

"Eat Hearty Without the Headache!"



Chef Angela's Pumpkin Spiced Tiramisu Truffles

Yield: 20 truffles

INGREDIENTS:

24 ladyfingers

2 Tbs. sugar

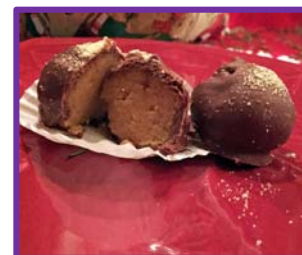
2/3 cup mascarpone cheese, room temperature OR 6oz. softened cream cheese

1/4 cup pumpkin puree

1 tsp. pumpkin pie spice (or a blend of ginger, nutmeg, cinnamon and cloves)

2-3 tablespoons espresso**

2 cups (12 ounces) semi-sweet chocolate



DIRECTIONS:

- ♥ In a food processor, blend ladyfingers until you have fine crumbs. Set aside 2 tablespoons to sprinkle on the truffles later. Transfer the remaining crumbs to a bowl, add the sugar, and combine.
- ♥ Using a hand mixer (or stand mixer) add the mascarpone cheese/cream cheese, pumpkin puree and pumpkin pie spice to the bowl and mix until fully incorporated. Add the espresso one tablespoon at a time...you do not want a mushy consistency; it should be similar to a soft cookie dough. Transfer the mixture to a bowl and refrigerate for about 45 minutes to 1 hour until firm.
- ♥ Line a baking sheet with wax paper or parchment paper. Remove the mixture from the fridge, shape the mixture into 20 bite-sized balls and place them on the prepared baking sheet. Freeze for 10 minutes.
- ♥ Melt the chocolate (in microwave or on stovetop, adding vegetable oil to the chocolate, if needed to thin the chocolate). Dip a cold tiramisu truffle into the melted chocolate and transfer it back to the baking sheet. Sprinkle the truffle with the crushed ladyfingers, repeat for the remaining truffles.
- ♥ Place the baking sheet in the fridge for 5 to 10 minutes for the chocolate to harden. Store tiramisu truffles in an airtight container in the fridge.

**Strong coffee or coffee liqueur may be used in place of espresso; I used a packet of instant espresso!

Balls of dough may be frozen in a closed container (or covered cookie sheet) for up to two weeks.

Compliments of Eat Your Heart Out Edibles

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