

Pumpkin Oreo Truffles - The Perfect Easy Fall Dessert

fun, easy, and festive fall dessert

TIME
30 min

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INGREDIENTS

1 package (14.3 oz) Oreo cookies (original or golden)
4 oz cream cheese, softened
1/2 cup pumpkin purée
1 tsp pumpkin pie spice
1 package (12 oz) white chocolate chips or white candy melts
Orange and black sprinkles or colored sugar (optional)

DIRECTIONS

- 1.** Crush the Cookies: Place the Oreo cookies in a food processor and pulse until they become fine crumbs.
- 2.** If you don't have a food processor, place the cookies in a zip-top bag and crush them with a rolling pin.
- 3.** Make the Filling: In a mixing bowl, combine:
- 4.** Oreo crumbs
- 5.** Softened cream cheese
- 6.** Pumpkin purée
- 7.** Pumpkin pie spice
- 8.** Mix until everything is smooth and fully combined.
- 9.** Roll into Balls: Roll the mixture into 1-inch balls and place them on a parchment-lined baking sheet.
- 10.** Freeze the Balls: Place the tray in the freezer for about 30 minutes. This helps the balls firm up and makes them easier to dip in chocolate.
- 11.** Melt the Chocolate: In a microwave-safe bowl, melt the white chocolate chips or candy melts.
- 12.** Heat in 20-30 second intervals, stirring between each round until smooth.
- 13.** Dip the Oreo Balls: Using a fork or dipping tool, coat each chilled Oreo ball in the melted white chocolate.
- 14.** Let the excess chocolate drip off before placing them back onto the parchment-lined sheet.
- 15.** Decorate: Add orange and black sprinkles while the coating is still wet so they stick.
- 16.** Chill Until Set: Refrigerate the truffles for about 15 minutes until the chocolate coating is firm.
- 17.** Serve chilled or allow them to sit at room temperature for a few minutes before enjoying.

SWAPS & NOTES

This recipe is incredibly flexible, and a few simple swaps can change the flavor profile.

Oreo options Original Oreos give a chocolate-pumpkin flavor, while Golden Oreos create a sweeter, vanilla-pumpkin truffle.

Chocolate coating White chocolate gives these truffles a festive look, but milk or dark chocolate works beautifully too.

Pumpkin spice substitute If you don't have pumpkin pie spice, mix cinnamon, nutmeg, and a pinch of cloves.

TIPS FOR SUCCESS

Use softened cream cheese This helps the filling mix smoothly without lumps.

Chill before dipping Cold Oreo balls keep their shape and prevent them from falling apart in warm chocolate.

Use a fork for dipping A fork allows excess chocolate to drip off easily.

Work in small batches Keep some balls in the freezer while dipping others to keep them firm.

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