



Somethin' In The Oven With Shana Lovin is on KRIG 104.9 FM every Wednesday morning at 8:25:

Pumpkin pie truffles

20 Graham crackers
2 1/2 oz cream cheese
1/2 cup pumpkin puree
1 tsp pumpkin pie spice
2 cups white chocolate

Crush crackers into fine crumbs, set aside. Mix cream cheese, pumpkin puree, and spices until smooth. Add cracker crumbs and mix until well incorporated. Place in refrigerator at least 30 min.

While mixture is cold, roll into 1 inch balls and place on wax paper. Freeze the balls at least 2 hrs.

Melt white chocolate and Dip truffles into it and place back on wax paper to dry. You can dip them a second time if not covered completely. Also while still wet, you can sprinkle a little pumpkin pie spice on top. Let them harden completely and ENJOY!



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