

Pumpkin Pie Bon Bons

INGREDIENTS:

- 1 pound Callebaut White Chocolate, melted
- 8 ounces Cream Cheese
- 1 cup Pumpkin Puree (NOT filling)
- 1/2 cup Sugar
- 2 tbsp Butter
- 2 tsp Pumpkin Pie Spice
- Cocoa Lite Candy Coating, melted
- Super White Candy Coating, melted
- 15 Drops Pumpkin Flavor
- Pumpkin Spice

TOOLS FROM CKSA:

- Spatula
- Chocolate Cup Candy Mold
- Squeeze Bottle



DIRECTIONS: continued on next page

1. Melt the Callebaut white chocolate in a micro wave safe bowl in 30 second intervals at 50% power, stirring in between until melted.
2. Beat in the cream cheese with a hand mixer until well combined. Add in the pumpkin puree, sugar, butter & pumpkin pie spice-- mix well.
3. Line candy mold with melted cocoa lite candy coating. Let set for a few minutes & dump out excess. Add another layer of candy coating until desired thickness is achieved.
4. Fill the molded candy cups 3/4 full with pumpkin ganache made in the previous steps. Gently tap the filled mold to smooth.
5. Melt the super white candy coating in the micro wave & add the pumpkin flavoring-- stir thoroughly. Once incorporated, transfer this flavored coating into a squeeze bottle & cover the ganache filled cups to seal the filling. Sprinkle with a very small dash of pumpkin spice.

6. Place in freezer to set, 20-30 minutes. Carefully remove from molds & store in an airtight container in the refrigerator until ready to serve.



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