Pumpkin Cheesecake Truffles

Serves 4

3/4 cup crushed ginger snap cookies, crushed

3/4 cup plain graham crackers, crushed

4 oz cream cheese, softened

1/2 cup melted white chocolate

1/2 cup pumpkin puree

1 tsp pumpkin pie spice

Pinch of salt

6 ounces melted chocolate for dipping or decorating

In a medium sized bowl, mix ginger snaps and graham cracker crumbs.

In large bowl, beat cream cheese, white chocolate, pumpkin puree, pumpkin pie spice and salt, beat for 2 minutes on low.

Mix in cookie and graham cracker crumbs.

Scoop mixture into tablespoon-sized balls and freeze for 1 hour.

Roll chilled balls between your palms until smooth.  Chill an additional 15 minutes.

Dip balls in chocolate and dust with graham cracker crumbs.

Refrigerate until ready to serve.