



By PartyLite®

## PUMPKIN CAKE BALLS WITH CINNAMON DARK CHOCOLATE

These tasty cake balls take a bit of time, but are worth it! Once Pumpkin Gingerbread has cooled, allow 1 hour to make cake balls and dip into chocolate. The full recipe makes about 46 bite-size cake balls. To make half that amount, use just half the loaf and freeze the remaining half for another time. Reduce the ingredients for the cake balls and chocolate by half.

- 1 pkg (14.1 oz) **TSG Perfect Pumpkin Gingerbread Mix**
- ½ cup (8 Tbsp) butter, melted
- 2 eggs
- 1 cup canned pumpkin puree
- ¼ cup water

1. Preheat oven to 350°F. Prepare and bake TSG Pumpkin Bread as package directs.
2. Cool loaf in pan 15 minutes; turn out onto a wire rack to cool overnight. Or, cool on rack 30 minutes, then use a serrated knife to cut loaf in half lengthwise. Keep on rack, cut sides up, until completely cooled – about 2 hours.

### Cake Balls

- ½ cup finely chopped walnuts or pecans
- 4-5 level Tbsp canned vanilla frosting

1. In a large bowl, crumble Pumpkin Gingerbread into fine crumbs. \*To do this, break loaf into chunks and crumble bit by bit with your fingers. Fluff crumbs with a wooden spoon or spatula, then add nuts.
  2. Add 4 tablespoons frosting, one at a time, so frosting is scattered over the top of the crumbs. \*Mix it in using the edge of the spoon until there are no lumps. Form one bite-size cake ball. If mixture does not hold together, add another tablespoon frosting. Cake balls should be easy to handle without falling apart, but not too moist.\*
  3. Line a large sheet tray with wax paper. Form mixture into small cake balls, about 1-inch in diameter. Set close together on tray, pressing down slightly so bottom flattens out just a bit.
  4. When all cake balls are formed, place in refrigerator for at least 1 hour or until balls are firm.
- \*Note: Use a large-hole grater as an alternate way to crumble the Pumpkin Bread. Carefully rub chunks of the loaf across holes. It's a bit tedious, yet effective. If crumbs seem especially moist, use less frosting. Or spread crumbs out on a sheet tray to dry out a bit more before adding frosting. Refrigerate remaining frosting for future use.

### Cinnamon Dark Chocolate Coating

- 1-½ cups semi-sweet chocolate chips
- 1 pkg (2.2 oz) **TSG Snickerdoodle Sweet Cheeseball Mix**

1. When cake balls are chilled and firm, place chocolate chips in a medium microwave safe bowl or 2-cup measuring cup. Add 2 tablespoons of the snickerdoodle flavor packet. Microwave on medium power about 1 minute or until chocolate starts to soften. Stir and continue to microwave until melted; stir well.
2. Meanwhile, combine remaining flavor packet with snickerdoodle topping in a small bowl.
3. Dip the top of a cake ball into chocolate. Set on tray, chocolate side up, and immediately sprinkle with a tiny amount of the TSG snickerdoodle crumbs. Repeat for remaining cake balls. When chocolate gets too firm, heat in microwave to melt.
4. Cake balls may be served right away or set aside for several hours.