



PUMPKIN PEANUT BUTTER CHEESECAKE TRUFFLES

Keto / Low-Carb / No-Bake

Recipe by Deedee (@ketowithdeedee) and featured on MariGoldBars.com

"I wasn't sure about the pumpkin + PB combo, but it worked out so perfectly! These are so easy to make and are the perfect no bake fall treat!"

- Deedee

INGREDIENTS:

- 2 Oz Cream Cheese, softened
- 1/4 C Pumpkin Purée
- 1/4 C Peanut Butter (I use @jifbrand no sugar added)
- 1/4 C MariGold Creamy Vanilla Whey Isolate Protein Powder
- 1 TSP Vanilla Extract
- 1 TSP Pumpkin Pie Spice
- Approx 6 oz Chocolate (I used is the milk chocolate chips by @choczero)

DIRECTIONS:

1. Blend cream cheese & peanut butter until smooth.
2. Add in pumpkin and mix until combined.
3. Add in all other ingredients and mix until smooth.
4. To assemble your truffles, you can do this 2 ways.
 - Either coat truffle molds with chocolate, put filling in the middle, and top with more chocolate. Let set in refrigerator until chilled.
 - If you don't have a candy or truffle mold, you can just roll your filling into balls, then dip into chocolate.
NOTE: If doing it this way, make sure to refrigerate the filling after blending it until it thickens up, then you can easily roll or scoop into balls.



Featuring MariGold
Creamy Vanilla Whey Isolate
Protein Powder
(MariGoldBars.com)

