



PRIZE TESTED RECIPES® \$200 WINNER

BETH ROYALS, RICHMOND, VA
PURCHASED COOKIE FIX-UPS CATEGORY, OCTOBER 2008



PUMPKIN-SPICED GINGERSNAP TRUFFLES

- 1/4 cups semisweet chocolate pieces
- 1/4 tsp. pumpkin pie spice
- 1/4 tsp. vanilla
- 1/2 cup whipping cream
- 3/4 cup chopped gingersnaps (about 10 cookies)
- 1/3 cup finely crushed gingersnaps (about 7 cookies) and/or 1/4 cup unsweetened cocoa powder

1. In medium bowl combine chocolate pieces, pumpkin pie spice, and vanilla.
2. In medium microwave-safe bowl place whipping cream. Microwave on 100% power (high) for 70 seconds or until boiling (or place cream in saucepan and bring just to boiling). Pour cream over chocolate mixture. Let stand 5 minutes. Whisk until smooth. Stir in chopped gingersnaps. Cover; refrigerate 1 1/2 to 2 hours or until firm but soft enough to form into balls.
3. Place crushed gingersnaps and/or cocoa powder in small bowl(s). Using a small spoon, scoop 1-tablespoon portions of truffle mixture and shape into balls. Roll in crushed gingersnaps or cocoa powder to coat. Refrigerate 1 hour or until firm. Store, covered, in refrigerator, up to 3 days. **MAKES 20 TO 25 TRUFFLES.**

GRAND PRIZE Prizes valued at \$10,000 will be awarded for the best Prize Tested Recipe of the year. See page 223 for details.