



No-Bake Pumpkin Cheesecake Balls



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Introduction

No-bake pumpkin cheesecake balls are a delightful and easy-to-make treat that combines the rich flavors of pumpkin and cream cheese without the need for an oven. Perfect for autumn gatherings, holiday parties, or when you're simply craving a sweet bite, these cheesecake balls are sure to impress friends and family. With a creamy filling rolled in a crunchy coating, they offer a wonderful contrast of textures and tastes.

Detailed Ingredients with measures

Pumpkin puree: 1 cup
Cream cheese: 8 oz (softened)
Granulated sugar: 1/2 cup
Brown sugar: 1/4 cup
Vanilla extract: 1 tsp
Ground cinnamon: 1 tsp
Ground nutmeg: 1/4 tsp
Ground ginger: 1/4 tsp
Graham cracker crumbs: 1 cup
White chocolate or chocolate chips: 1 cup (for coating)

Prep Time

20 minutes

Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 20 minutes (plus chilling)

Yield: Approximately 24 cheesecake balls



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Detailed Directions and Instructions

Step 1: Prepare the Cream Cheese Mixture

In a mixing bowl, combine 8 ounces of softened cream cheese with $\frac{1}{2}$ cup pumpkin puree, 1 cup powdered sugar, 1 teaspoon vanilla extract, and 1 tablespoon pumpkin pie spice. Mix until the mixture is smooth and creamy.

Step 2: Chill the Mixture

Cover the bowl with plastic wrap and refrigerate the cream cheese mixture for at least 30 minutes to firm it up, making it easier to form into balls.

Step 3: Form the Balls

Once the mixture is chilled, use a cookie scoop or your hands to create small balls (about 1 inch in diameter). Place the formed balls on a parchment-lined baking sheet.

Step 4: Freeze the Cheesecake Balls

Freeze the pumpkin cheesecake balls for about 30 minutes, allowing them to harden further.

See also [Disco Fries](#)

Step 5: Prepare the Coating

While the balls are freezing, melt 1 cup of white chocolate chips in a microwave-safe bowl, heating in 30-second increments and stirring in between until smooth.

Step 6: Coat the Cheesecake Balls

Once the cheesecake balls are frozen, dip each ball into the melted white chocolate, ensuring they are fully coated. Return them to the parchment-lined baking sheet.

Step 7: Add Decorative Toppings

If desired, sprinkle the coated cheesecake balls with crushed graham crackers or additional pumpkin pie spice for a festive touch.

Step 8: Final Chill

Place the baking sheet back into the refrigerator for another 15-30 minutes to allow the chocolate coating to set.

Step 9: Serve and Enjoy

Once the chocolate has hardened, serve the pumpkin cheesecake balls chilled and enjoy!

Notes

Note 1: Storing

Store leftover pumpkin cheesecake balls in an airtight container in the refrigerator for up to one week.

Note 2: Variation

Feel free to substitute the white chocolate with milk or dark chocolate, depending on your preference.

Note 3: Gluten-Free Option

Ensure pudding mix and any coatings used are certified gluten-free to maintain a gluten-free dessert option.

Note 4: Serving Size

This recipe makes approximately 24 pumpkin cheesecake balls, perfect for sharing at gatherings or parties.



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Cook techniques

Creaming

This technique involves combining softened cream cheese and sugar until the mixture is smooth and fluffy. It helps to integrate air into the mixture, resulting in a light texture.

Chilling

After shaping the pumpkin cheesecake balls, chilling them in the refrigerator is crucial. This allows the flavors to meld and the balls to firm up, making them easier to coat.

See also [Lentil Sloppy Joe Sandwiches](#)

Coating

Coating the cheesecake balls with graham cracker crumbs adds texture and flavor. Ensure that the balls are evenly coated for a consistent taste in every bite.

Rolling

When rolling the mixture into balls, aim for a uniform size for even presentation and consistent serving sizes.

FAQ

Can I use a different type of cheese?

Yes, you can substitute the cream cheese with mascarpone for a different texture and flavor profile.

How long can I store the cheesecake balls?

They can be stored in an airtight container in the refrigerator for up to a week.

Can I freeze pumpkin cheesecake balls?

Yes, you can freeze them! Just make sure to place them in a single layer in an airtight container, and they can last for a couple of months.

What can I use instead of graham cracker crumbs?

You can use crushed digestive biscuits or even nut-based crusts for a gluten-free option.

How do I make these vegan-friendly?

To make them vegan, use vegan cream cheese and substitute maple syrup for the sugar.



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Conclusion

The no-bake pumpkin cheesecake balls are a delightful treat that combines the rich flavors of pumpkin and cream cheese, making them perfect for any occasion. Their easy preparation and versatile nature allow for endless variations that can suit various tastes and preferences. Enjoy these bites as a festive dessert or a sweet snack at any time of the year.

More recipes suggestions and combination

Pumpkin Spice Energy Bites

Combine oats, nut butter, pumpkin puree, and pumpkin spice for a nutritious snack that packs a flavor punch.

Chocolate-Covered Pumpkin Cheesecake Balls

Dip the cheesecake balls in melted chocolate for an indulgent treat that balances the flavors of pumpkin and chocolate.

See also Chicken and Pepperoni Pizza Melts

Pecan Pie Cheesecake Bites

Mix a pecan pie filling with cream cheese and shape into balls for a delicious twist on traditional dessert flavors.

Maple Pecan Energy Balls

Blend dates, oats, maple syrup, and chopped pecans for a sweet and satisfying snack that's full of autumnal flavors.

No-Bake Coconut Pumpkin Bites

Add shredded coconut to the mixture for a tropical twist that complements the pumpkin beautifully.



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