

Pumpkin Spice Buckeyes

Ingredients:

1 cup peanut butter
1/3 cup pure pumpkin
1 teaspoon vanilla
1 tablespoon pumpkin pie spice
3 cups powdered sugar
12 ounces white almond bark
sprinkles, tinted sugar, icing, and/or pretzels for decorating (optional)



Directions:

Take a baking sheet and line it with parchment paper. Set aside.
In a mixing bowl, add peanut butter, pure pumpkin, vanilla and pumpkin pie spice.
Mix together until well combined.
Add 3 cups of powdered sugar, 1 cup at a time, mixing each time until fully combined.
Using your hands or a cookie scoop that holds 1 tablespoon, roll the dough into a ball and place it onto your prepared baking sheet.
Continue until you have rolled all of the dough.
Place these into the refrigerator for 1 hour to chill.
When the pumpkin spice balls are ready to come out of the refrigerator, place the white almond bark into a microwave safe cup or bowl.
Melt in the microwave, in 20 to 30 second intervals, stirring each time, until melted.
Remove the pumpkin spice balls from the refrigerator.
Using a toothpick or skewer, dip all but the very top of the balls into the melted almond bark.
Then drop it onto the parchment paper to set up.
Repeat until you have coated all of the pumpkin spice balls.
If your almond bark gets too thick to dip, you can reheat it.
If you like, you can decorate the buckeyes with sprinkles, icing, etc.
Store these covered in the refrigerator.